RELOCATIONS

After 9/11: Finding Refuge in Our Town

FIRST PERSON

Char Lugar On 50 Years of Marriage and Life in D.C.

POLITICS

Legal Battle: The Heated Race For Prosecutor

Popcorn!
Our state's buttery, salty, irresistible treasure

Indianapolis MONTHLY



Cheap Eats!

39 fantastic, frugal finds

tamales, donuts, soups, salads, spring rolls, tenderloins, pancakes, pizza, sundaes, tacos, burgers, fries, bratwurst, noodles, & more

(all under $10)





SEPTEMBER 2006 $4.95

0 74820 18750 0 9>



BATU KALI COLLECTION

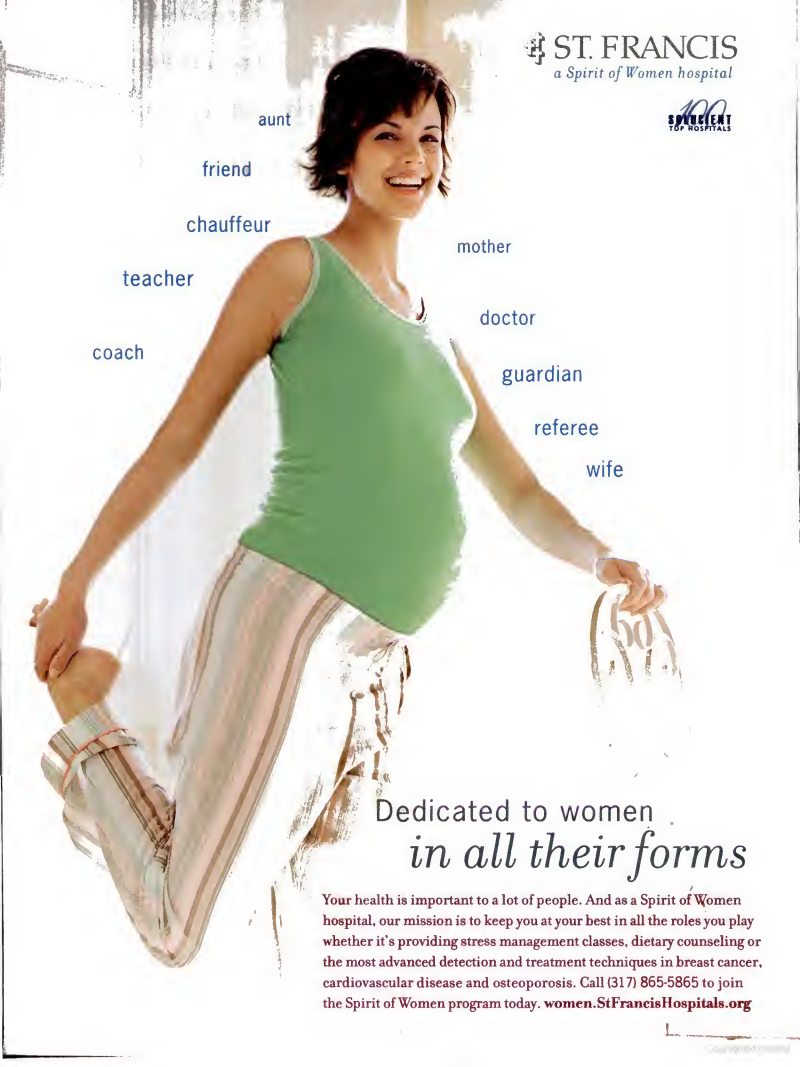
DESIGN PROTECTED BY JOHN HARDY

MOYER
fine jewelers

DIAMONDS WATCHES COUTURE JEWELRY CUSTOM DESIGNS
146th & Meridian in Carmel 317.844.9003 moyerfinejewelers.com

JOHN HARDY

©2006 JOHN HARDY LIMITED


ST. FRANCIS
a Spirit of Women hospital
100 SOLUTIONS TOP HOSPITALS
aunt
friend
chauffeur
mother
teacher
doctor
coach
guardian
referee
wife
Dedicated to women
in all their forms
Your health is important to a lot of people. And as a Spirit of Women hospital, our mission is to keep you at your best in all the roles you play whether it's providing stress management classes, dietary counseling or the most advanced detection and treatment techniques in breast cancer, cardiovascular disease and osteoporosis. Call (317) 865-5865 to join the Spirit of Women program today. women.StFrancisHospitals.org

W.G. Tait

Builder/Developer
Remodeler

Builder of the 2004 Indianapolis Monthly Builder/Designer Show Home







BUILDER

We build homes that stand the test of time. Styles and trends in building change over the years, but the desire for quality and service never goes out of style. The homes we build reflect the taste and needs of our clients whether the design is contemporary or traditional. At W.G. Tait, we create your home to fit the way you live today...built the old-fashioned way, with the finest materials and the most outstanding craftsmanship in Indiana.

DEVELOPER

The location...the setting...the neighborhood, all enhance the quality of your home. W.G. Tait has transformed some of the most beautiful locations into stunning custom home properties. Whether your taste is rolling hills, a wooded retreat or an historical village in the middle of the most exciting shopping and dining in Indianapolis, W.G. Tait has a location you'll love. Talk to us about building the home you've always wanted on your own lot.

REMODELER

Maybe you like your current location but your home needs changes to keep up with today's busy lifestyles and today's trends in design. W.G. Tait likes the challenge of re-creating a home, adding a window or a second floor...you'll get the same custom attention to each project, small or large. We never lose sight of yesterday's quality construction techniques and we pride ourselves on maintaining the integrity of a home no matter when it was built.

W. G. Tait, Inc.
802 E. 86th St.
Indianapolis, IN 46240
FAX 317-815-1259
317-815-1238
www.wgtait.com

Voted best kitchen in *Indianapolis Monthly's*
Indy Interiors Design Award 2001 & 2002

Builder of the 1998 & 1999 *Indianapolis Monthly* Dream Homes



The Village of WestClay®. As the first and most prestigious Traditional Neighborhood Development in the Midwest, this community is the very picture of small town perfection. Located at 131st and Towne Road, The Village offers lovely streetscapes, charming shops, and historically inspired architecture. Not to mention lakes, bike paths, pools, and, yes, Carmel Clay Schools.

Brenwick DEVELOPMENT

To learn more about this extraordinary community, call **317.574.1100** or visit **Brenwick.com.**

THE VILLAGE OF WESTCLAY® SETTLED 2000 A.D.

Copyrighted material

WHY RELOCATE?
RENOVATE!



Design ▪ Renovate
Remodel ▪ Build
▪ Since 1972 ▪

Award Winning Design

Kitchens • Bathrooms • Additions • Special Projects
Second Stories ▪ Sunrooms ▪ Whole House Renovations

1048 Summit Drive • Carmel, IN 46032
(317) 844-5095
www.callweiss.com

Indianapolis MONTHLY

EDITORIAL DIRECTOR
Deborah Paul

EDITOR
David Zivan

SENIOR EDITORS
Liz Joss, Amy Wimmer Schwarb

MANAGING EDITOR
Kimberly K. Hannel

SENIOR STAFF WRITER
Evan West

ASSOCIATE EDITORS
Daniel Comiskey, Christine Speer

STAFF WRITER
Tony Rehagen

ASSISTANT EDITOR
Meghan McCormick

DATEBOOK EDITOR
Marshall Z. Howell

CONTRIBUTING EDITORS
Ingrid Cummings, Alicia Garceau Halbert

CONTRIBUTING ART DIRECTORS
Kristin Sims
Margo Wininger

ASSISTANT ART DIRECTOR
Emily Johnson

PHOTOGRAPHER
E. Anthony Valainis

PHOTOGRAPHY ASSISTANT
Lynn Agajanian

ART/EDITORIAL INTERNS
Nicole Brooks, Amanda Craig, Amy Duncan, Carly Everson, Erin Goldman, Sarah Hughes, Molly Kravitz, Liz Peacock, Tara Ratliff, Amy Saxon

EMMIS PUBLISHING LP

PRESIDENT
Gary Thoe

EXECUTIVE VICE PRESIDENT/ EDITORIAL DIRECTOR
Deborah Paul

EXECUTIVE VICE PRESIDENT/ DIRECTOR OF SALES & MARKETING
Susie Love

EXECUTIVE VICE PRESIDENT
Jack Marsella

VICE PRESIDENT/CIRCULATION
Lorelei Calvert

CONTROLLER
Melinda Marshall

EXECUTIVE ASSISTANT
Rita Cherry

EMMIS COMMUNICATIONS

CHAIRMAN/CEO
Jeffrey H. Smulyan

INTERIM CHIEF FINANCIAL OFFICER
David R. Newcomer

EXECUTIVE VICE PRESIDENT/ GENERAL COUNSEL
Gary L. Kaseff

CIRCULATION

CONSUMER MARKETING DIRECTOR
Mark Harris

NEWSSTAND DIRECTOR
Tami Long

CONSUMER MARKETING COORDINATOR
LeighAnn Bakunas

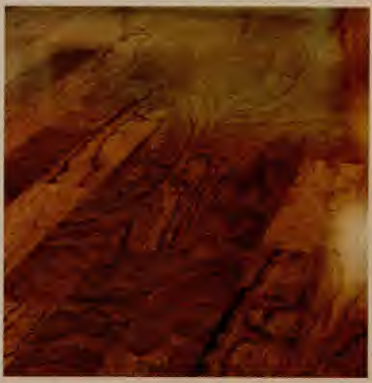
CONSUMER MARKETING ASSISTANT
Lorraine Railsback

www.indianapolismonthly.com

A PICTURE SPEAKS A THOUSAND WORDS.







Bruce
hardwood floors
from Armstrong

drexel
interiors

INDIANA • MINNESOTA • WISCONSIN • IOWA

3217 N. Shadeland Ave. Indianapolis, IN
317-545-2174
www.drexelinteriors.com

This One
4YZU-XNO-54GP

SHE PROVIDES THE BLUE,
WE PROVIDE THE WHITE!



Sherry Compton, JSK Partner &COO and Patient of Dr. Hartman
www.jskapparel.com

IT'S ABOUT LOOKING GOOD AND FEELING GOOD.

SHERRY TRUSTED DR. HARTMAN TO DESIGN HER DAZZLING NEW SMILE. NOW SHE SHOWS OFF HER SMILE WITH HER NEW LINE OF SEXY SPORTS APPAREL. WHETHER YOU PREFER FOOTBALL, BASKETBALL OR LACROSSE YOU CAN SMILE WITH STYLE BECAUSE A WHITE SMILE ALWAYS LOOKS GREAT! CALL TODAY FOR YOUR FREE SMILE CONSULTATION AND SEE WHAT DR. HARTMAN CAN DO FOR YOU!

Voted as one of the top Cosmetic Dental offices in Indianapolis by Indianapolis Monthly 2003.



DR. JOHN HARTMAN
Member of the American Academy of Cosmetic Dentistry

DR. JOHN HARTMAN
cosmetic dentistry
3091 E. 98th St., Suite 220, Indianapolis
317.581.0215
www.carmelsmiles.com



DR. ELLEN S. JOHNS

Indianapolis MONTHLY

PUBLISHER
Keith Phillips

ADVERTISING DIRECTOR
Laura Groninger

ACCOUNT EXECUTIVES
Josh Halpern
Carrie Hannigan
Jeff Marsella
Tom Pitz
Laura Ruby
Holly South
Rhonda Turner
Maribeth Wood

CLASSIFIED & TRAVEL AD MANAGER
Pat Wells

BUSINESS MANAGER
Allison Barth

DIRECT MARKETING ACCOUNT MANAGER
Cindy Poteet

SPECIAL SECTIONS DIRECTOR
John Branigin

SPECIAL SECTIONS ART DIRECTOR
Allison Edwards

SPECIAL SECTIONS ART ASSOCIATE
Eric Cheek

PRODUCTION MANAGER
Mike Botkin

ADVERTISING ART ASSOCIATE
Vu Luong

OFFICE MANAGER
Christy Moore

OFFICE ASSISTANT
Ashley Stephens

RECEPTIONIST
Mary Wall

NATIONAL SALES REPRESENTATIVES

CHICAGO (847-251-3483)
CS Media
MIDWEST DIRECTOR
Cheryl Schuldt
SALES PARTNER
Heather S. Landeros

DALLAS (847-251-3483)
CS Media
SOUTHWEST DIRECTOR
Cheryl Schuldt
SALES PARTNER
Heather S. Landeros

NEW YORK (212-986-7295)
NORTHEAST DIRECTOR
Michael Fisher

FLORIDA (561-784-5701)
LPG Media Inc.
SOUTHEAST MANAGER
Lisa Palmisano Gerardi

EDITORIAL/ADVERTISING OFFICES
One EMMIS Plaza, 40 Monument Circle, Suite 100
Indianapolis, IN 46204 • 317-237-9288

SUBSCRIPTIONS 1-888-403-9005

The Audit Bureau

MPA

ASME

MEMBER, AMERICAN SOCIETY OF MAGAZINE EDITORS
ASME works to preserve editorial independence and speaks out on public policy issues, particularly those pertaining to the First Amendment.

www.indianapolismonthly.com

Kroger

A good wine doesn't have to cost a fortune.



the Wine Cellar

Stop by your local Kroger store and let us help you with your wine selection. We have over 1,100 varieties to choose from. Buy 6 bottles of wine in our convenient wine caddy and save 10% off your total wine purchase!



the color of home. the color of life. the color of **certainty** in Central Indiana.

At CertaPro Painters we understand that for you painting is more than just paint. Painting takes color and turns it into the way you think of home. A place of family. A place of certainty. CertaPro Painters. From start to finish.Painting — Quality — Satisfaction — Certainty.

CertaPro Painters®

Residential. Commercial. Interior. Exterior.

Call today for your **FREE** in-home estimate.
North: 317-774-1338 or South: 317-882-6596
1-877-355-6209 www.certapro.com

©2006 California Closet Company, Inc. All rights reserved. Each franchise independently owned and operated



CALIFORNIA CLOSETS®

Skirts here. Sweaters there. Shoes on their own. Their independence. Your life simplified.

CALL US TODAY FOR YOUR FREE CONSULTATION **317.849.1000 | calclosets.com**

Showrooms: 4507 E. 82nd St, Indianapolis | Next to Bonefish Grill in Castleton,

Closets • Garage • Entertainment Center • Pantry • Utility • Mudroom • Home Office

206

High on the walls, painted slogans run on banners around the sewing room at Coburn Place. DO THE BEST YOU CAN... THEN FORGET IT! But I can't. That night still plays like a bad B-movie in my brain. I remember fishing quietly in his jeans pocket for the car keys as he snored loudly nearby, all the while fighting the impulse to take the pillow and silence him once and for all. That would have been good for me but not for Jack. He needed a mother. I grabbed only my purse and ran through the driving rain with Jack cradled in my arms. I remember wishing I had planned to leave, that I had packed a bag, but you never get the chance to plan for things like that. Not in the real world. Not in mine anyway. I strapped Jack hurriedly into his booster seat. "Where are we going, Mommy?" "Away, honey. Just away." We drove in the dark, my split lip oozing and tears squeezing through my left eye as it swelled shut. Nothing certain in the future but the ten wet yards of highway in the yellow cone of my headlights. □ I balance on the low stool as my Grandma pins the hem of my "new" dress. Through the window, I watch Jack careening around the playground on a purple Big Wheel. Grandma introduces me as other women come in, but their names fly right out of my head. "Sharon's my only granddaughter, and that scamp out there in the red baseball cap my only great-grand." Her hand prompts me to turn. "They've been staying with me for a couple weeks and just moved into Coburn Place yesterday." Grandma chatters on. "Back in the Forties this very building was IPS #66, where I learned my three Rs. I've been a Sister In Stitches, teaching ladies to sew, ever since I retired, and now I have family living upstairs in 206. What goes around comes around. Turn, honey." □ *The blue script on this wall warns DON'T COMPROMISE YOURSELF, YOU ARE ALL YOU'VE GOT, but we were lucky, we had Grandma. It was dawn when I called her. "Are we away yet, Mommy?" Jack asked. "Almost, honey. We're in Indiana now." "With the Indians?" "No, Jack, no Indians" The rain stopped and we drove on. "Where's Daddy?" he said. "I don't know, Jack." "And that's okay?" "Yes. That's okay."* □ "All pinned," Grandma says. "Help me up." We sit with the others and she teaches us the hemstitch. "My Aunt Bert taught me how to sew," she said. "Her husband was a drinker and mean as a snake, but, back then it was all hush-hush. We didn't have the words like domestic violence or spousal abuse, but that's what it was. Been going on since the cave, I suspect." Grandma collects her sewing bag and, with a smile, leaves me to finish the hem on my own. □ That afternoon, I read Jack a story and cuddle him to sleep. Lying next to him, I admire the new-to-me blue dress that hangs on the wardrobe, ready for my first job interview when I am ready. It might take a while for us to feel completely steady on our feet. But that's OK. Today I can sleep in peace. We're safe now. We live at Coburn Place. ■

03
17
06



Frankey's is proud to be a sponsor of Spotlight on Coburn Place, a fun evening of fashion and music to be held on Saturday, September 30 from 6:30-10:30 pm at Midland Arts and Antiques Market. For ticket information please visit www.coburnplace.org

NOW IN NORA PLAZA • 1300 EAST 86TH INDIANAPOLIS IN 46240 317. 580. 1111 FRANKEYS.COM

Some homes are a work of art



The 2006 *Indianapolis Monthly* Dream Home

On display in the September issue • open to the public September 2 - 17

Hours: Sunday-Thursday 12 noon-6pm, Friday-Saturday 10am-8pm

Last admission 30 minutes prior to closing

Visit www.IndianapolisMonthly.com for event details

Indianapolis

John McKenzie COLLECTION

John Kirk

The Bridgewater Club



Treat your family well.

$2.00 discount coupons available at MARSH

2006 *Indianapolis Monthly* Dream Home Participating Vendors:

American Heritage Shutters
Aqua Systems
Bates Art Supply
Becky Hall Fehsenfeld Art Studio and Gallery
The Bridgewater Club
Capital City Ironworks
Cathedral Marble and Granite
Classic Pool and Patio
Cleary Vacuum and Janitorial
Concrete Artisans
Copper Creek Canyon
CW Mundy Fine Art
Digitech
Edgewood Building Supply
Editions Limited
Elegant Bath
Fabulous Finishes
Garage Tek
G.C. Lucas Gallery
Griffon Decorative Fabrics
G. Thrapp Jewelers
Half Price Books
hh gregg Fine Lines
Hittle Landscaping
Homes by John Mckenzie, Inc
Indiana Golf Car
Innovative Home Space Solution
James Hardie Building Products
JPMorgan
KaBloom
Karisma
Kerman Rug and Carpet, Inc.
John Kirk Furniture Galleries
Kitchens By Design
Kohler
Lee Supply
MacExperience
Marble House, Inc.
Marsh Supermarkets
McComb Window and Door
Meridian Music
Natural Stone Specialists
The Overhead Door Company of Indianapolis
The Party Tree
Peter Grant's
Posh Home
R. Beauchamp Antiques
Ritz Charles
Saks Fifth Avenue
SGO Designer Glass
Tom Wood Lexus
Tremain Corporation
Westfield Lighting
Yves Delorme



All proceeds from the *Indianapolis Monthly* Dream Home benefit the Dyslexia Institute of Indiana
Believing that all people are entitled to fulfill their potential, the Dyslexia Institute of Indiana exists to serve children, adolescents and adults with specific language disabilities. Beginning with the student at the center, DII serves elements of the community that touch the life of the student. DII provides skills, services, and strategies that enable individuals to attain their full potential by learning to manage the challenges of dyslexia and benefit from it's advantages.

Dyslexia Institute of Indiana

INDIANAPOLIS MONTHLY

Contents



COVER STORY

Cheap Eats

Dining on a dime is easy. It's eating good food for a good price that's the real challenge. Armed with nothing but a $10 bill and our appetite, we hit the streets in search of the city's best eats for the least money.

EDITED BY CHRISTINE SPEER

FEATURES

112
Trial by Fire

Indianapolis hosts one of the world's foremost violin competitions. Will this year's event be Augustin Hadelich's comeback from tragedy?

BY TONY REHAGEN

118
Clash of the Crime Fighters

Incumbent Carl Brizzi battles Melina Kennedy for the title of prosecutor.

BY KIMBERLY JAHNKE

124
Seeking Shelter

No matter where you were on 9/11, you shared the urge to feel safe. For the people who tell their stories here, that meant moving to Indianapolis.

EDITED BY LIZ JOSS

130
Pop Culture

It's yummy, it's fun, it's nutritious and it's all ours: Indiana is the world's top breeder, planter, harvester, processor and packager of the lovable, crunchable snack known as popcorn. EDITED BY AMY WIMMER SCHWARB

PHOTOGRAPH BY E. ANTHONY VALAINIS



You never actually own a Patek Philippe.

You merely take care of it for the *next* generation.

Men's Annual Calendar
Ref. 5146J by Patek Philippe.

Reis·Nichols

Fashion Mall Commons • 255.4467

Contents

20 Editor's Note
22 Contributors
26 Letters

CIRCLE CITY
EDITED BY LIZ JOSS

33 Big Picture
Indiana's underfunded artists

34 Overheard
Is Bloomington big enough to support a glossy new magazine? • Women breach the super-secret men-only University Club

36 People
Bartenders' tips on that tailgate classic: the Bloody Mary • Ball State students win an Academy Award



42 Essential Indiana
An Elwood meadery revives the ancient art of fermenting honey • Three brothers produce T-shirts for people who look on the bright side

46 Annotated Space
A hospital's newest life-saver

48 Shopping
Bundling up Fidos and Fluffies

54 In Store
A children's bookstore that parents love too

56 Realty Check
The teardown trend hits Indy

DATEBOOK

283 Don't Miss
284 Best Bets
286 Events

DEPARTMENTS

60 Q&A
Char Lugar (that's Mrs. Richard) reminisces about her life with Indiana's senior senator.
BY EVAN WEST

66 Life Lessons
A reporter tries her hand at verse and discovers she's no Yeats.
BY INGRID CUMMINGS

76 Environment
A nonprofit recycles junked computers, rebooting people's lives in the process.
BY MEGHAN MCCORMICK

84 Reporter
A former Hoosier's memoir alleges abuse at a Caribbean school run by a Marion-based youth ministry.
BY DANIEL S. COMISKEY

92 Back Home Again
Dick Wolfsie celebrates Hoosier weirdness in an excerpt from his new book.

348 Deborah Paul
Wallet-snatchers may have no heart, but Hoosiers have plenty of it.



ON THE COVER
Photography by E. Anthony Valainis



312 DiningOut

INDY'S MOST AUTHORITATIVE RESTAURANT GUIDE

311 Spotlight Zest!

312 Review L'Explorateur
Chef Neal Brown is the next big thing. Just ask any of his servers.

316 Revisit Goodfella's
The scene? The schtick? Fuhgeddaboudit. At Goodfella's, it's all about the pizza.

318 Dining Directory

319 Small Change
Canal Point Grill

320 New in Town
Bleecker Street in Cicero

328 Market Watch
Deano's Vino Gourmet Groceries and Wine Shop

332 New in Town
The French Quarter Cajun Bar & Grill



Raleigh Limited menswear

RALEIGH LIMITED Keystone at the Crossing 317.844.1188



CUSTOM DESIGN CABINETS
FORMICA, MARBLE, CORIAN & GRANITE COUNTER TOPS
CABINET REFINISHING

Gentry's
DESIGNERS OF CUSTOM-BUILT CABINETS

Proud to be the cabinet supplier for 2005 Indianapolis Monthly Dream Home

Call to schedule your FREE estimate

(765) 643-6611 • (800) 303-3012
415 Main Street, Anderson, IN 46015
www.gentryscabinet.com

NKBA
Tim Miller
Owner



SEPTEMBER

Special Advertising Sections in this issue:

Dream Home
after page 152

Benefiting the Dyslexia Institute of Indiana, the *Indianapolis Monthly* Dream Home is a highlight of the city's home tour season. This year, the Dream Home is an opulent Tuscan villa in The Bridgewater Club, built by Homes by John McKenzie with interior design by John Kirk Furniture. Our special section has preview pictures of the home, along with advice from the Dream Home's suppliers on creating the Tuscan look in your residence.

Surgical Procedures
page 230

Central Indiana residents enjoy access to a number of top-rated medical facilities—but sometimes consumers can be confused about how to find the best health care for their dollar. Indy-area physicians discuss how to find the best physicians for voluntary surgical procedures, as well as how patients can get the most from their medical care.

Real Estate Developments
page 252

Unlike homebuyers on the East and West coasts, Indianapolis' homebuyers enjoy a plethora of home choices in developments all over central Indiana. The Real Estate Developments special section runs down the newest residential developments around Indy, detailing locations, prices, amenities and more.

Coming next month ...

Indianapolis Monthly Downtown Condo Tour

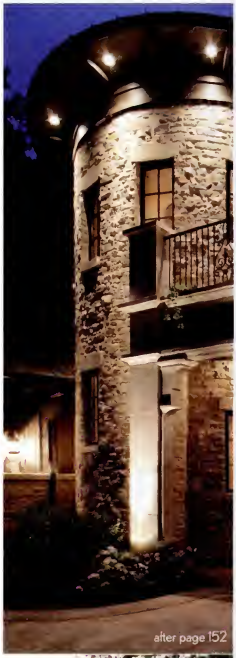
Downtown Indianapolis has become *the* place to live in the city, with new condominiums opening on a regular basis. In October, 13 of Indy's hottest new condos will host a two-day tour displaying the latest in upscale urban accommodations, and our Downtown Condo Tour special section has the details.

Kitchens and Baths

Today's homebuyers pay just as much attention to the "private" spaces of a home, such as the kitchen and the master suite, as they do the public spaces, like the great room or dining room. The Kitchens and Baths special section presents area projects with comments from local designers and suppliers on the latest home trends.

Breast Health

Even in today's media-saturated world, there are plenty of misconceptions about health matters that can frighten consumers or even dissuade them from getting necessary medical help. Breast cancer in particular has generated a number of rumors about its causes and remedies. We spoke with local physicians on some of the more alarming claims regarding breast cancer, and also investigated some of the latest technologies to diagnose and treat the disease in area health-care facilities.


after page 152


page 252

PHOTOGRAPHS BY E. ANTHONY VALARIS


YVEL®
Golden Brown Collection
WWW.YVEL.COM
EXCLUSIVELY FEATURED AT
G. THRAPP JEWELERS
Vision, Quality, Trust... A Journey.
5609 NORTH ILLINOIS · INDIANAPOLIS, IN 46208 · 317.255.5555
www.gthrapp.com
LOCATED ONE BLOCK WEST OF 56TH AND MERIDIAN STREET

Where Were You?

If you spend enough time with me, sooner or later I will ask you where you were on September 11, 2001. It's a habit, of sorts. I don't ask simply because the stories I hear are interesting; I ask because everyone—and I mean *everyone*—remembers.

A good number of the stories, of course, are similar. Most of us were either on our way to work or already there, and as we watched the day unfold on whatever TV happened to be nearby, we realized that the world was changing.

Of course, what cultural milestones like that mean to our lives varies a great deal. The day Elvis Presley died (another significant moment, though of less gravity), I was cleaning my room, as my mother had instructed. I flipped on the radio, as I still do when cleaning my room, and every station was playing an Elvis song. For a moment, I thought that an astonishing coincidence was taking place. Certainly I wanted to hear something else on the radio. Finally, in my irritated station-surfing, I came across a DJ explaining that "The King, Elvis Presley, is dead."

I walked nonchalantly across the hall to my mother's bedroom. She was sitting on the bed, with the house bills spread out in front of her. "Mom," I said, leaning through the doorway, "Elvis is dead." She burst into tears, flooding me with boyish guilt at the insensitivity with which I had delivered the news. I rushed to hug her, and after a few tearful minutes, holding her in my arms, I asked her why she was crying, a question that opened the floodgates again. I understand now—the teen dance parties in her basement, the 45 records spinning, the girlish crush that must have never quite disappeared—but she said nothing then.



On the morning of 9/11, I was picking up a load of wash from the laundromat. Throughout the rest of that day and into the evening, watching as the media struggled to describe exactly what had happened, I had an unusual feeling. Though I was living in Chicago, where many tall buildings were evacuated, I never felt in imminent danger. And yet—I can think of no other way to put this—I was afraid.

I think now that what seemed like fear was actually uncertainty, a loss of the world as we knew it. Who had done this, and would they do it again? If we were vulnerable on an otherwise ordinary sunny Tuesday morning, when were we ever safe?

For "Seeking Shelter," page 124, we talked to people who came to Indianapolis in the aftermath, looking to quell their own uncertainty. Their stories are at once unique and common—sobering, to be sure. In the weeks and months after that shocking day, many of the flags and signs hung in windows around the nation read, "We will not forget." I wonder now, as I did then: How could we?

David Zivan
dzivan@indymonthly.emmis.com

ILLUSTRATION BY PHIL FOSTER



Estridge Custom Galleries at The Bridgewater Club

The Best in Resort-Style Living

An 18-hole championship Pete Dye golf course... swimming, tennis, dining, fitness center and so much more. It's the best of custom home living: elegant master suites, gourmet kitchens, all the appointments you want, exactly the way you want them, created by Indianapolis' premier custom home builder. Tour our beautifully decorated models this weekend. If you appreciate great homes, you'll love them. If you're a golfer... we apologize for the distraction.



1. Bridgewater Estates
from the $700's: Call Jeff at 566-8804

2. Bridgewater Pointe
from the mid $500's: Call Rita at 566-8792

3. Bridgewater Parks *Coming Soon!*
from the $400's: Call Rita at 566-8792

Estridge

CUSTOM GALLERIES

Most models open daily, and any time by appointment.
The Village of West Clay at 843-0645 • Northlake at The Willows at 669-8666
www.EstridgeCustomGalleries.com

G. Thrapp Jewelers

Professional Services:

Designer Jewelry, Estate Jewelry & Fine Gifts

In-House Repairs & Custom Design Specialists

Antique Jewelry & Watch Restoration

Buyer & Seller of Fine Estate Jewelry

Bridal Registry

Appraisal Services

Engraving

Bead Stringing

Watch Repair



Contributors



Lindsey Hubbard & Brooke Reynolds

When it came time to scour the city for "Cheap Eats" (p. 98), who better to assist than a recent college graduate and a current college junior? *Indianapolis Monthly* dining interns Lindsey Hubbard and Brooke Reynolds helped unearth oodles of delicious discoveries, like the onion rings from Rock Cola 50's Cafe (Hubbard's fave) and DynoJax's freshly dipped corndogs (Reynolds' top pick), along the way. While at Indiana University, Hubbard wrote for the *Indiana Daily Student* and *RS* magazine. Reynolds attends Ball State University and writes for *The Ball State Daily News*.



Kimberly Jahnke Freelance writer Kimberly Jahnke found that the personalities involved in the race for Marion County prosecutor are every bit as interesting as the issues ("Clash of the Crime Fighters," p. 118). "Overcrowding in the jails is a very important subject, but the election will likely be decided by who the voters think will be the strongest in court," Jahnke says. "Both Melina Kennedy and Carl Brizzi are tough, smart lawyers, but their styles could not be more different." A former statehouse reporter for the *Standard-Examiner* newspaper in Utah, Jahnke has also written for *INtake*.



Dick Wolfsie When it comes to Indiana's most bizarre people, places and things, if it's quirky, kitschy or downright weird, Dick Wolfsie wants to know about it. The author recently released a revised version of his best-selling book, *Indiana Curiosities*, an excerpt of which appears in this month's issue (p. 92). Known for his current role as a WISH-TV reporter and a weekly humor columnist for 25 Central Indiana newspapers, he has written eight books, including *Wolfsie in Sheep's Clothing*, a compilation of humorous essays, and *Barney: The Stray Beagle Who Became a TV Star and Stole Our Hearts*, about the canine companion who joined him on television for many years. Wolfsie lives in Indianapolis with his wife, Mary Ellen, and son Brett.



Kristina Swarner Chicago-based illustrator Kristina Swarner doesn't write poetry, but that didn't keep her from drawing it for "Poetic Justice" (p. 66). "I love the pictures that poems form in my mind," she says. "I learn my favorites by heart, which is useful when I'm stuck somewhere without a book." Swarner's first children's picture book, *Before You Were Born* (Roaring Brook Press), came out last year. A graduate of Rhode Island School of Design, she is currently illustrating six more books, including a poetry anthology for children.



Make comparisons. Make decisions. Make yourself at home.

EXPERIENCE YOUR REGIONAL LIVING KITCHEN SHOWROOM

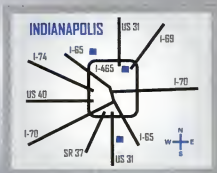
Visit The Living Kitchen Showroom exclusively at Clark Appliance in Castleton, where you can get hands-on with Sub-Zero and Wolf products in inspiring kitchen settings. You can even see cooking demonstrations or sign up for a cooking class. Our knowledgeable consultants can help you plan your dream kitchen. Call today to schedule an appointment.

SUB-ZERO | WOLF | the living kitchen

Clark APPLIANCE

clarkappliance.com

Clark Appliance Living Kitchen
5415 E 82nd St, Indianapolis, 317.863.0542
Additional Clark Appliance locations
8251 US 31 S, Indianapolis, 317.885.0646
9840 N Michigan Rd, Carmel, 317.871.0114





The KitchenWright

THE *KITCHENWRIGHT* OFFERS THE PERFECT FINISHING TOUCHES TO TURN A HOUSE INTO YOUR HOME. DELIVERING THE SERVICE AND QUALITY PRODUCTS THAT PUT CROWNING TOUCHES ON YOUR DREAM KITCHEN OR REMODELING PROJECT. WE BELIEVE IN DELIVERING WHAT WE PROMISE... NO QUESTIONS ASKED.

WE INVITE YOU TO VISIT US ON THE WEB AT WWW.THEKITCHENWRIGHT.COM OR CALL US AT 317-848-1111 TO SCHEDULE AN APPOINTMENT AND MEET WITH ONE OF OUR DESIGN CONSULTANTS: GRACE BRADLEY, JIM WORMUTH OR SCOTT PERRY.



Accolades:

Luxury Home Tour - Lochaven & Village of WestClay
2006 - Sollenberger Partners, Shamrock Builders and Huston & Webster, LLC

Home-A-Rama: 2005 - Voted by NKBA "Best Kitchen" in Sollenberger Partners Home

Builder / Designer Showhome: 2004 - Exclusive supplier of Cabinetry

St. Margaret's Hospital Guild Decorators' Showhouse
2004 - People's Choice Award, 2nd place
2004 - 1st Place Design Award for Master Bath in Coordination with J. Baker Interiors
2003 - People's Choice Award, 2nd place
2003 - 2nd Place Key Award for Excellence in Interior Design in Coordination with Diane Hallquist Interiors

Wood-Mode®
FINE CUSTOM CABINETRY
www.wood-mode.com
For your home. For your life.

> "I literally had goosebumps when Juana Watson retold her experience of saying the Pledge of Allegiance for the first time as an American."



More 'In Store'

Reading Deborah Paul's article in the June issue ("What's in Store") about the loss of Ayres really struck a chord with me. I am 54; I lost my mother last year in May. I treasure the days when I was a boy and my mother and I would take the bus downtown and walk to Ayres to shop. After church our family would often go to Butler or to Tee Pee for lunch. I remember Little America and the amusement park by Riverside Park. It was very cool to go to Glendale and shop at Roderick St. John's. Paul's well-written article brought back some fond memories.

I've owned Georgetown Market for 33 years on the west side, and I often wonder how my children and members of the community will remember our family business. I am not comparing it to Ayres, of course, but one can't help but have pride in a family business that survived several generations. Thank you for letting me relive wonderful memories of the way things once were here.

RICK MONTIETH
INDIANAPOLIS

My First Letter

Kudos on "My First Time" (July), in which 25 Hoosiers elaborated on inspirational moments in their field of expertise. I read with interest David Wolf on "Walking in Space" and literally had goosebumps when Juana Watson retold her experience of saying the Pledge of Allegiance for the first time as an American. Several of the firsts were so good that Miss Indiana's discovering "the importance of the gown" almost paled in comparison.

PAMELA MARCUM
CONNERSVILLE

"My First Time" was a great concept. The more of it I read, the more amazed I was at the richness of people we have here in Indiana. The article, while it featured amazingly intelligent, successful and beautiful people, showed the reader a side of such people we rarely see in media: the vulnerable and inexperienced version of themselves before they became successful and/or famous. By celebrating both the achievements and common human experiences of these 25 Hoosiers, the article presented a well-rounded account of who we are in this state. Keep up the good work!

TRISTON MCMILLAN
BLOOMINGTON

Music to our Ears

I loved the article on Margot and the Nuclear So and So's ("So Far, So Good," July). These guys and gal haven't gotten nearly enough attention. With the Letterman/*Late Show* connection, you'd think he would be having them on his show. Anybody got Dave's number?

RIC MANN
INDIANAPOLIS

High Water Mark

The Indiana Dunes story ("Shore Leave") in the June issue of *IM* looked great. You guys really did your research and got some of Porter County's features that might not be recognized much, but are nonetheless great treasures. Thank you!

KATE KESTER
PORTER COUNTY CRVC
CHESTERTON

Keep It to Yourself

Evan West's article "My So-Called Private Life" (July) was just what I needed to make me even more uncomfortable about how much personal information is easily accessible and can be shared without one's knowledge. What's more troubling is that we all just seem to shrug our shoulders and accept that that's the way it is, because we don't know what to do to stop it.

JAN PEEPLES
INDIANAPOLIS

TALK BACK

Love it? Hate it? Let us know what you think about *Indianapolis Monthly*, and we'll print your letter in an upcoming issue. **Mail to:** Letters, Indianapolis Monthly, One Emmis Plaza, 40 Monument Circle, Suite 100, Indianapolis, IN 46204. **Fax:** 317-684-8356. **E-mail:** letters@indymonthly.emmis.com. Include your full name and daytime phone or e-mail information for verification (phone numbers and addresses are not published). Letters may be edited for clarity and length.

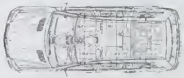
©2006 Authorized Mercedes-Benz Dealers

In an age of monster trucks, a gentle giant. The new, full-sized 7-passenger GL 450.



STORAGE SPACE

Quick and easy to adjust 2nd- and 3rd-row seating make the GL 450's 83.3 cu ft interior even more spacious and flexible.



THE 2007 GL 450 STARTING AT

$55,675*

VISIT MBUSA.com

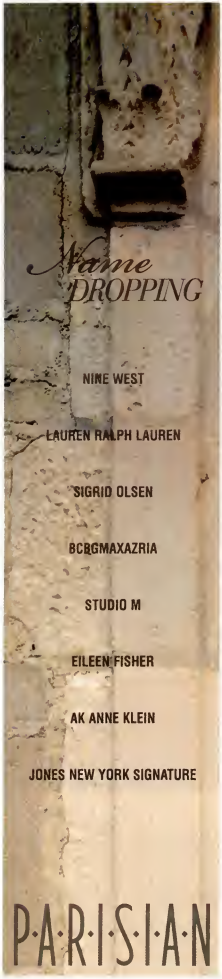
The 2007 GL 450 is the first full-sized European luxury SUV. Designed with unit-body construction and 4MATIC™ permanent 4-wheel drive, the GL 450 comes with a 335-hp V-8, 7-speed automatic transmission and 7,500-lb towing capacity.** Test drive one at your authorized Mercedes-Benz dealer today.

Unlike any other.

Mercedes-Benz

For a test drive, visit your Indianapolis Mercedes-Benz Dealer.
World Wide Motors, Inc.
3900 E. 96th Street, Indianapolis, IN (317) 580-6800
www.wwmotors.mercedescenter.com

*MSRP for a 2007 GL 450 includes transp. charge. Excludes all options, taxes, title, regis. and dealer prep. Model shown at $57,675 includes optional Lighting and Appearance Packages. Options, model availability and actual dealer price may vary. See dealer for details. †With 2nd- and 3rd-row seats folded. **Requires optional tow package and in some states aftermarket trailer brakes required. **For more information, call 1-800-FOR-MERCEDES, or visit MBUSA.com.**



Cumberland Gab

I greatly appreciated the article on Cumberland, "The Next Lockerbie?" in the June 2006 issue. As the article points out, conservation and historic districts in Marion County increase in overall property value. Historic Landmarks Foundation of Indiana supported and encouraged us in this process while providing detailed studies that showed this attribute of historic districts.

Because successful revitalization is a multifaceted process, it might have been helpful to note other local efforts, such as the planned $2 million streetscape enhancements along the easternmost mile of Washington Street, our main street. Or the Pennsy Trail, our eastside Monon Trail equivalent, which will be under construction in 2007. The Metropolitan Indianapolis Board of Realtors is well-aware of the effects of trails on property values, and this one will border our new district. The combination of several long-term planning efforts in Cumberland is already making a difference.

MARK REYNOLD
CUMBERLAND TOWN COUNCIL
CUMBERLAND

Campus Crusader

I just read "Let's Go, College Towns" (August) and am a little upset because IUPUI was not mentioned. IUPUI is a version of these schools combined, and not every student who attends is from Indianapolis.

EMILY DUSEL
INDIANAPOLIS

Correction

The Commandant's Home B&B in West Lafayette, featured in "Let's Go, College Towns," is on the grounds of the current (not former) Indiana Veterans Home. Afternoon tea service is now by request.

EPILOGUE

FALLING ROCKS

If a rock falls in the forest and no one is around to hear it, does it make a sound? Unfortunately, we'll never know. Gobbler's Rock, a 400-pound slab of sandstone mysteriously lodged in a Brown County chestnut oak, toppled in June (along with its residence), leaving no witnesses. When we last reported on the oddity ("Rock This Way," October 2005), no one was quite sure how the monolith got up there in the first place, though many believed the rock was blown into the tree by a tornado. The tree's fall is equally puzzling. With no sign of lightning or foul play, it will likely inspire the same wild conjecture in death that it did in life.

If you never got around to seeing Gobbler's Rock, despair not. Yellowwood State Forest still has at least six other trees containing boulders. We could give you the exact location, but as we wrote in our feature last October, half the fun of these stones is finding them. Just be sure to watch your head.

—Daniel S. Comiskey





Royal FAMILY

Travel with us from cottage to castle as fashion celebrates all things British. Rich patterns stay true to tradition, while silhouettes dare to be more dramatic. Shown: Jones New York Signature long cardigan, 129.00. Cotton stretch jersey classic tank top, 29.00. Both, in sizes S-M-L-XL. Paisley, 5-pocket, corduroy pants. Sizes 4-16, 74.00. All, in walnut.
IN LADIES' SPORTSWEAR.

CIRCLE CENTRE THE FASHION MALL ASHION MALL CIRCLE CENTRE

What's really modern
now is an amalgam
of what makes us
comfortable and **joyous,**
what **inspires**
and what **soothes.**
Modern is **simple**
in expression.
It's **thought-provoking**
yet ultimately a very
personal solution for
living in today's world.

Donna Warner,
Editor-in-Chief, Metropolitan Home



HOUSEWORKS

NW CORNER OF ALLISONVILLE & 82ND | 5252 E. 82ND STREET | 317-578-7000 | www.houseworks.biz

CABO is one of many stylish and versatile selections from Houseworks. It's available in a number of leather and Ultrasuede® combinations. Pictured: King Sleeper Sofa, Bumper Chaise with Storage and Ottoman.



HOUSEWORKS
BRINGING INDY GREAT DESIGN FOR OVER
20 YRS

The Marina Limited Partnership...developing

Waterfront Communities













The Marina Limited Partnership



Rob Bussell
Vice President of Marketing
Rob@RobBussell.com

11691 Fall Creek Road
Indianapolis, IN 46256
(317) 845-0270 Ext.24

Visit our website at www.RobBussell.com

CircleCity



THE BIG PICTURE

Starving Artists

Indiana—the 15th-most-populous state in the U.S.—ranks 35th in terms of public funding for the arts, says the National Assembly of State Arts Agencies. In fiscal year 2006, Hoosiers spent just 58 cents per resident on art—well behind our neighbors' per capita spending: Illinois, $1.53; Kentucky, $1.01; and Ohio, 98 cents. The national leader, New York, spends $2.48 per person. Perhaps a Hoosier poet would be better off writing about Indiana's verdant fields from the comfort of a Central Park bench.

—Tony Rehagen

In Indianapolis, 11,383 people are employed by arts-centric businesses, institutions and organizations, according to Americans for the Arts.

WHO KNEW?

ILLUSTRATION BY MARK MATCHO



THE ENLIGHTENED HOOSIER

Full Bloom

A survivor of New York's high-strung publishing scene finds quiet refuge—and maybe a market for a new magazine—in Bloomington.

A grizzled veteran of the Big Apple's dog-eat-dog publishing industry, Malcolm Abrams knows the magazine business. And now he's plying his trade in, of all places, Bloomington, Indiana.

How so? Abrams had a friend in New York, an IU grad, who always raved about her old college town. Last year, when she was planning a trip back to Indiana, he tagged along—and found that Bloomington was just what he needed. "Anytime you go someplace in New York, it's a hassle," he says. "Either you're on the subway or in traffic." Bloomington, on the other hand, was like New York's country cousin. It had culture, restaurants, street life and interesting people, more trees and less honking. "It just knocked me out," he says. What it didn't seem to have, it occurred to him, was a magazine.

Now, barely a year later, Abrams is back for good, living in a charming brick cottage, with a home office overlooking a tranquil water garden shaded by a thick canopy of trees. This is the nerve center of Abrams' latest project, *Bloom Magazine*, a general-interest lifestyle glossy, as they say in the business. Its first issue appeared last month.

Though he now considers himself a Bloomingtonian, Abrams can't kick some New York habits: Despite the slower pace of his new environs, for example, he works frantic 14-hour days, seven days a week. As publisher, sole investor and editor-in-chief, he's quick to point out that, unlike the chamber-of-commerce fluff rags of other small cities, he wants the bimonthly *Bloom* to be a "real" magazine, with area writers covering authentic local gems: The inaugural issue includes articles on Bloomington jazz, *Hoosiers* screenwriter Angelo Pizzo and the Bloomington Farmers' Market. The magazine's *raison d'etre*, he says, "is to make people feel even better about living in Bloomington than they already do."

So far, so good. Abrams reports that 60 percent of his calls have ended in sales, and that of the 70 advertisers represented in the first issue, 64 have purchased space in at least three more issues. Maintaining that momentum could be a challenge, though; magazines in small markets like Bloomington can have a rough time of it. "The risk of starting up a magazine in a small market is bigger than in a larger city because the opportunity to fail is so much greater," says Jim Dowden, executive director of the City and Regional Magazine Association. But Abrams isn't worried. "I know I'll never get rich here—it's too small," he says. "But if I can make a modest living and live in Bloomington, I'll be happy." *—Evan West*

TRENDWATCH



Ladies First

A 19th-century club gingerly ventures into the 20th.

Hold onto your hats. The venerable University Club, the super-low-profile private men's club at 10th and Delaware, has decided to allow women to breach its portals. Not as members, mind you—women are now permitted as *guests*. When accompanied by a member, in the small dining room. Still, it's a start.

Founded in 1894, the University Club has long been a quiet gathering spot for Indianapolis' leaders, except any carrying that troublesome second X chromosome. President Benjamin Harrison was the first president of the august club. But the time had come to make changes, says current president John Guggenheim. "So many people use the club for social reasons, but many like to use it for business," he says. "And people wanted to bring their spouses or daughters. It was just kind of a change in the times." On a typical weekday, 25 of the club's 200 members, many retired, gather for a leisurely noontime meal and conversational bonhomie.

Those offended by the idea of a men's-only club have long been able to return the slight by joining the women's-only Propylaeum, four blocks north. It's a pretty wild place, however: Since the early 1990s, men have been allowed in its dining rooms, even without an escort. *—Ingrid Cummings*

PHOTOGRAPHY BY E. ANTHONY VALAINIS



Zionsville, Indiana

Straight from a *Norman Rockwell painting...*

Stonegate revisits the charming and friendly atmosphere of a community where neighbors know each other and families take walks down tree-lined streets. Tucked away from commercial traffic and fast-food restaurants, Stonegate is a neighborhood, not a subdivision.



Only 20 minutes from downtown Indianapolis.

STONEGATE

The Neighborhood

Bringing it Back™

Call 317-769-6622 or visit stonegatezionsville.com for an online tour.



Movie Maniacs

And the Oscar goes to—again!—Ball State.

For the second year in a row, Ball Staters have brought home a Student Academy Award—the student version of the prestigious movie honors. Ball State telecommunications majors Travis Hatfield (left) and Sam Day (right, with director Kevin Smith, middle) won for their film *Perspective*, a drama involving the search for a lost love. A single institution winning the award twice in two years is not unheard of, but what's surprising is that a Midwestern university did it—one that doesn't even have a film school. "We like to call it the film school without a film school," Hatfield says.

How do they do it? First of all, they've got the equipment: two high-def cameras paid for by the Lilly Endowment and Sony. Only the nation's best film schools, such as NYU and UCLA, own this kind of technology. And, says Day, "At those schools, you don't touch equipment until your junior year. Here, you're filming from day one." Students also benefit from Indiana's rock-bottom production costs. "For $20, I shut down an entire street in Muncie for eight hours," Day says. "To do that in L.A. would be significantly more."

Ball State officials have no plans to establish a film school anytime soon, and why should they? The few film and video classes offered through the telecommunications department seem to be doing the job. Rich Swingley, an instructor there, says the two wins have created a lot of excitement. "Since Travis and Sam won," Swingley says, "I've already had three groups of younger students come to me and say, 'We're next.'" —*Daniel S. Comiskey*

ASK THE EXPERTS

Top of the Morning

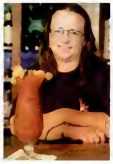
Bartenders share their tips for making and transporting a tailgate classic: the Bloody Mary.



Tara Christensen, Union Jack Pub in Speedway
INGREDIENTS Smirnoff vodka, Zing Zang mix (a bottled mix only available wholesale), olive juice and/or pickle juice **GARNISH** A housemade blend of Cajun spices—including celery salt and cayenne, black and white pepper—a green olive or two, a slice of lime, and a celery stick. **TARA'S SECRET** "I like to use a little bit of Guinness. It gives it a really meaty flavor." **TAILGATING TIP** Pre-mix vodka and Bloody Mary mix and put in a thermos, pack garnishes separately, bring plenty of ice, and assemble once you've reached your destination.



Kermit Ellis, Scholars Inn downtown
INGREDIENTS House mix is equal parts Absolut and Absolut Peppar vodkas, plus tomato juice, fresh lemon juice, Worcestershire, horseradish, salt and pepper. He adds canned tomato juice immediately before serving. **GARNISH** Jumbo shrimp, two garlic pickles, two grape tomatoes, two slices of cucumber and two olives. **KERMIT'S SECRET** "Someone asked for a Bloody Mary with rum, and I thought, 'Oh, that's disgusting.' But it really was refreshing." **TAILGATING TIP** Tomato juice breaks down the heat of the other ingredients, so take three containers: one with tomato juice, one with liquor and one with everything else, then mix them as needed.



Debby Hutchinson, Zydeco's in Mooresville
INGREDIENTS The "Cajun Mary" is Inferno vodka and plain vodka mixed with tomato juice, Worcestershire, horseradish, Crystal hot sauce, black pepper and celery salt. **GARNISH** A "critter," a whole boiled crawfish or shrimp (depending on season), plus a lime slice and a green olive. When another bartender, Karen Herring, tends bar, she throws in one of the spicy green beans she grows and cans herself. **DEBBY'S SECRET** She makes the mix a day ahead of time so it has time to rest, "just like gumbo—it allows all the flavors to mix together." **TAILGATING TIP** Keep the shrimp or crawfish on ice, but mix everything else together ahead of time and pour over ice.



Chad Cortner, McCormick & Schmick's downtown
INGREDIENTS Vodka—he recommends Absolut, a step up from the restaurant's bar vodka—plus tomato juice, Worcestershire, black pepper, celery salt and Tabasco sauce. **GARNISH** Green olive and a wedge of lime. **CHAD'S SECRET** He doesn't use a pre-made mix; instead, he pours all the ingredients in a glass and gives it a shake. **TAILGATING TIP** "I'd set up a Bloody Mary bar so everybody could make their own. Use those little cans of tomato juice, salt and pepper, garnishes, Tabasco, other hot sauces, and horseradish—that's kind of the fun of the Bloody Mary."



George Stoyonovich, Puck's at the Indianapolis Museum of Art
INGREDIENTS Absolut Peppar or Ketel One vodka plus tomato juice, horseradish and fresh-squeezed lime juice. **GARNISH** Big green olives and a wedge of lime. "The celery stick is outdated." **GEORGE'S SECRET** Finely chopped fresh horseradish. **TAILGATING TIP** Don't drink and drive. George makes Bloody Marys for 24 friends who go on an annual golf outing, but they stay at a hotel connected to the golf course so they can start on the drinks before teeing off at 6 a.m. —*Lindsey Hubbard*



★macy's way to shop®

Know Your State Naturalists

The tax-supported workers who wrangle garter snakes, battle poison ivy and train oxen.

For 80 years, Indiana has employed naturalists in its state parks who do everything from plan school programs to eradicate invasive plants to write press releases. Every time you visit a state park, your experience hinges on their work. Currently, 19 interpretive naturalists work full-time, year-round. A sampling of the highs and lows of their jobs, and a word from their boss.

—Marc D. Allan



BETT ETENOHAN, *Falls of the Ohio State Park*
YEARS WITH DNR: 13
HIGHLIGHT: Kayaking in the National Wildlife Conservation Area on a perfect October day and having a huge fish jump over her. **SCARIEST MOMENT:** "When I had to call security to escort several individuals out of the auditorium during a program—they were yelling insults at the speaker."

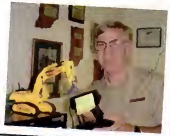


JEFF CUMMINGS, *Fort Harrison State Park*
YEARS WITH DNR: 27
HIGHLIGHT: Prescribed fire operations. "We burn to help the return of native plants that once grew in Indiana. All fires are powerful forces of nature that need to be respected. On a prescribed fire there's a very fine line between success and disaster, often controlled by changing weather conditions."
SCARIEST MOMENT: Prescribed fire operations.

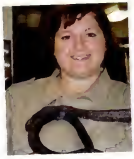


JARRETT MANEK, *O'Bannon Woods State Park*
YEARS WITH DNR: 14
HIGHLIGHT: "Working with volunteers. Our Tuesday volunteers came in and built a paddock to house our ox—fence, stall, gate and all—and their commitment was incredible." **SCARIEST MOMENT:** "Last year, a 2-year-old child walked into a nest of yellow jackets. He got stung multiple times and had them under his clothes. Luckily, he was not too allergic to the stings, and his parents were close by."

TIM CORDELL, *Potato Creek State Park*
YEARS WITH DNR: 28 **HIGHLIGHT:** "I can look out over about 80 acres of restored prairie and 35 acres of restored wetland that are absolutely teeming with wildlife. Knowing that I had a hand in creating that—it literally gives me goosebumps."
SCARIEST MOMENT: "I was the first staff person on the scene when a 9-year-old drowned. Even after 10 years, I can still rerun the entire incident in my mind with every detail."

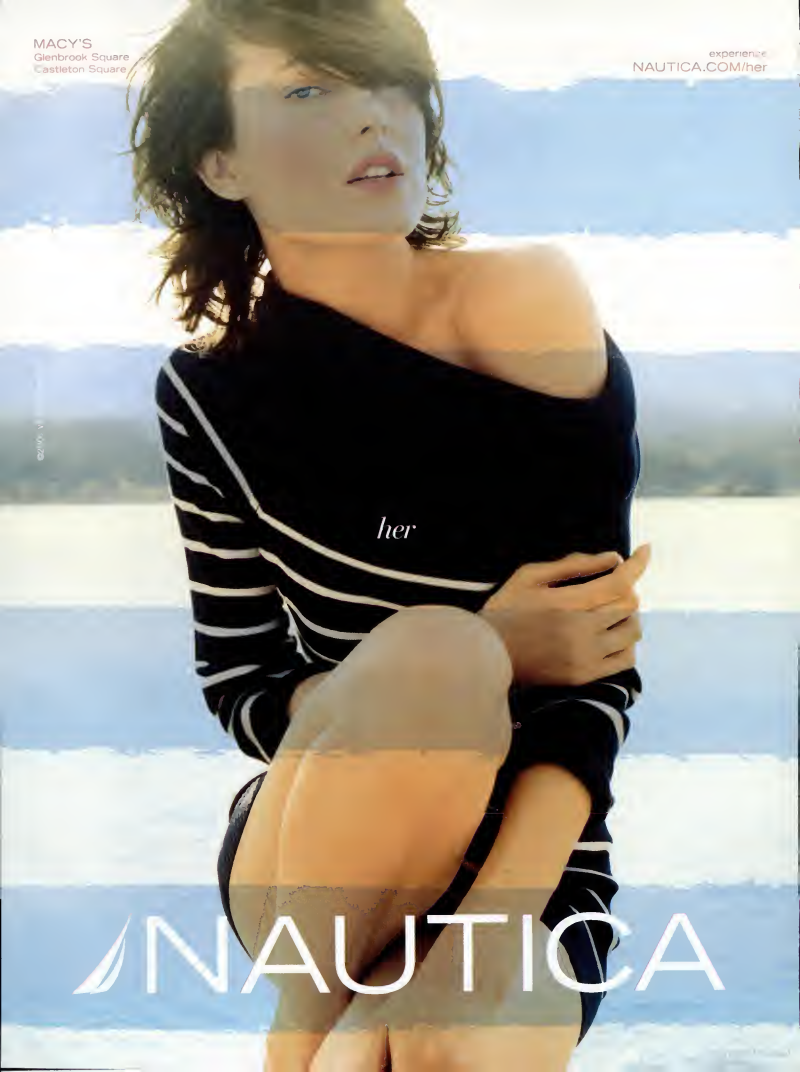


ANGIE MANUEL, *Mounds State Park*
YEARS WITH DNR: 1.5 **HIGHLIGHT:** "I enjoy talking with folks, whether they come for recreation, wildlife viewing, education or to create an experience for their family." **SCARIEST MOMENT:** "I was showing a young garter snake to a group of kids, and a boy ran up behind me. That startled the snake, and it struck at the boy's arm. I thought my interpretive career was over."



GINGER MURPHY, *the boss*
YEARS WITH DNR: 20 **HIGHLIGHT:** "When someone discovers something new about the natural world." **SCARIEST MOMENT:** "On a night hike with about 30 people, just before entering a dark woods, we heard a very loud snort. No one could see, and all 30 people were ready to charge back up the trail to their cars, until I explained that it was a white-tailed deer. After that, we called in screech owls, saw bats and had a great time listening to frogs. It turned out to be one of the best night hikes I ever did!"




MACY'S
Glenbrook Square
Castleton Square
experience
NAUTICA.COM/her
her
NAUTICA

Leaf Well Enough Alone

It's fall, when a homeowner's fancy turns to leaf-blowers and compostable trash bags. We count the ways to wrangle those pin oaks and pinecones. —*John B. Thomas*

24
Percent of Americans who name autumn as their favorite season

200,000 to 400,000
Leaves on a large tree

18 million
Pounds of leaves disposed of by Indy residents each year

100,000
Trees to be planted in Indy by 2016, according to Keep Indianapolis Beautiful

14 million
Dollars it will cost to plant those trees

30
Number of bags of leaves that can be set out for pick-up at a single time in Indianapolis

8
Sundays in October and November when a Colts game trumps raking leaves

139
Businesses listed under "Lawn Maintenance" in the SBC Yellow Pages

6.79
Dollars for a basic, plastic leaf rake at Sullivan's Hardware

64.96
Dollars for a Black & Decker 200 mph blower/vac at Home Depot

20
Sound, in decibels, of rustling leaves

75-100
Sound, in decibels, of a leaf-blower in action

120
Sound, in decibels, of a Def Leppard concert

225
Calories burned per hour raking leaves

225
Calories in 1.5 oz. of Steak 'n Shake Honey Mustard Dressing

1,000
Years for a plastic bag to degrade in a landfill

30
Days for a paper bag to disintegrate in a landfill

1
Pound of pollution produced by burning five pounds of leaves

130
Heart rate during leaf-raking, equal to heart rate during sex

911
Number to call if you experience chest pains during either activity

THE UNSOLICITED ENDORSEMENT: The ISM's Steam Clock

Downtown's Canal Walk keeps getting better—you can rent kayaks, see more live bands and, soon, eat at more waterside restaurants. But it's hard to imagine anything dethroning the steam clock at the Indiana State Museum as the best fixture on the Canal. For 14 minutes at a time, the clock stands tall and quiet a few yards from the Canal's edge. On the 15th minute, a cloudy flume leaks out of the top, and the tower's eight brass whistles play "Back Home Again in Indiana." Mark Runyan of the Indianapolis Symphony Orchestra arranged the music, and the notes carry across a one-square-mile area. Whether we hear the full song at the top of the hour or the few bars that play at 15-minute intervals thereafter, this jolt of Hoosier pride never fails to blow us away. —*Megan Fernandez*





VERRAGIO

WHEN FOREVER IS RIGHT NOW

ANDREWS JEWELERS

EST. 1920

Available at Clay Terrace

14405 Clay Terrace Blvd. • Carmel, IN 46032

317-844-8790 • www.andrews-jewelers.com

FOOD AND DRINK

Catching a Buzz

An Elwood couple revive the ancient art of making mead.

New Day Meadery in the tiny town of Elwood is home to the state's newest and smallest winery—and the only one that produces only mead. Arguably the world's oldest alcoholic beverage, mead is made by fermenting raw honey. Its taste differs dramatically from one batch to the next—and from one maker to the next—depending on the origins of the honey, the fruits added during production, how long the mead is aged and whether it's filtered. The result looks like wine, but its flavor can run the gamut from Pinot Grigio to Kool-Aid.

Tia Agnew and her husband, Brett Canaday, opened New Day Meadery in May. Canaday has a background in food science and used to keep bees as a hobby, and he and Agnew were both interested in becoming entrepreneurs, so making mead seemed like a perfect fit for the couple. "We wanted to add to, not just repeat, the varieties of wine available in Indiana," Agnew says. She and Canaday decided to distinguish their product by using only honey from Indiana bees and fresh fruit grown in the state. Their varieties—which they describe as tasting somewhere in the range from light sake to dry fruit wine—include Semi-Dry Mead, Dry Mead, Dry Peach Honey Wine, Dry Blueberry Honey Wine, and Dry Red Raspberry Honey Wine. This month, they'll release Semi-Sweet Plum Honey Wine.



If those sound more suitable for pouring over pancakes than for drinking with dinner, you're on the right track. But consumers are showing an increased interest in sweet alcoholic beverages like Mike's Hard Lemonade, fruit-flavored beers and mead—which has been around since the time of the ancient Greeks and *Beowulf*.

Canaday and Agnew say uniqueness is part of the beauty of their product. "Our wines are lighter, but complex, because the nuances of the fresh fruit and raw honey really carry through," Agnew says. Interested? New Day sells its products at the Fishers Farmers Market, on Saturdays through October 7. Or learn more online at www.newdaymeadery.com.

—Sarah Aubrey



MADE IN INDIANA

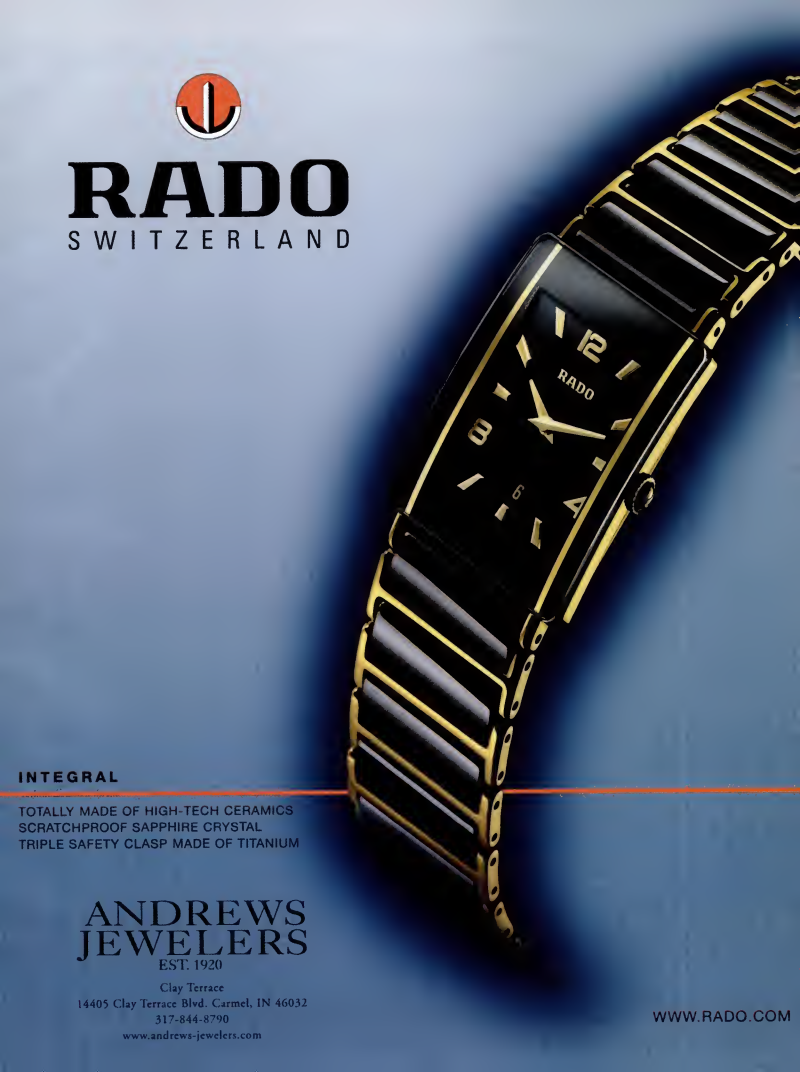
Sweet T's

Jeff Patrick had seen enough. "Just walking around and seeing these 'I'm with stupid' T-shirts and the clothes with skeletons and skulls, it was all too negative," he says. Not to mention rotten for the environment, because many screenprinted tees are created with PBCs, phthalates and toxic resins. To accentuate the positive—and green-up the industry at the same time—Jeff and his brothers, Jake and Josh, recently launched the indianapolis-based Upwords clothing company, which prints positive messages using water-based inks on organic cotton.

The concept didn't come out of the clear blue. The Patricks formerly worked with the creators of the successful "Life is Good" brand, which may explain why the designs on Upwords' T-shirts, hats and babies' onesies look somewhat familiar. "We noticed people's reaction to [Life Is Good], and we just wanted to take ours a little bit further," says Jeff. Among the more popular offerings? Tees proclaiming "The best things in life aren't things" and "Tree Hugging Dirt Worshiper." Jeff says this, too, is in reaction to what's on the market these days. "A lot of the environmental stuff that's out right now has kind of got a negative slant to it," he says. "It's anti-Bush and it's anti-this and anti-that, but you can have an environmental message and still make it positive."

Upwords apparel is available at J.B. Goods in Nashville or online at www.wordswithlift.com.

—Susan Brackney


RADO
SWITZERLAND
INTEGRAL
TOTALLY MADE OF HIGH-TECH CERAMICS
SCRATCHPROOF SAPPHIRE CRYSTAL
TRIPLE SAFETY CLASP MADE OF TITANIUM
ANDREWS
JEWELERS
EST. 1920
Clay Terrace
14405 Clay Terrace Blvd. Carmel, IN 46032
317-844-8790
www.andrews-jewelers.com
WWW.RADO.COM

Civil Discourse

Claudia Peña Porretti, the new executive director of the American Civil Liberties Union of Indiana, says her job is defending people who are unpopular—like she was.

BY TONY REHAGEN



Growing up in Connecticut, I never fit in. I grew up of mixed race in the '60s. When I was 10, I told my class that my mother was Cuban. After that, the kids would always call me a Communist. Back then it wasn't even acceptable to be Hispanic, much less Cuban. I was never popular in high school.

My mother was a Cuban immigrant who came to the U.S. in 1953; my father was black. So I learned at a young age to appreciate civil rights and liberties.

My parents didn't verbally communicate their passion for civil rights, but I could sense it in their actions. When Dr. Martin Luther King Jr. was assassinated, two weeks before my ninth birthday, it was the first time I'd ever seen my father cry. Two months later, my mother took my brother and me on a train to New York City to view Senator Robert F. Kennedy's casket after his assassination. My parents had a tremendous respect for those two men, and they passed it on to me. Like them, I've always been an advocate for the underdog.

After I divorced my first husband, the father of my high-school boyfriend would call me once or twice a year to see how things were going, even though his son had moved to Indy. In 1997, he called and said, "My son still thinks about you. Why don't you give him a call?" I said, "No, have him call me." He called. I came to visit. Two months later, I moved here. One year after that, we were married.

Career-wise, I'm a late bloomer. I got my business administration degree [from Indiana Tech] in 2001, graduated from IU Law School last May, and I think I'm just getting started. It's my time. I'm 47. But 50 is the new 40.

There isn't just one issue in Indianapolis that needs to be addressed by the ACLU. But an overarching one is outreach, getting knowledge of constitutional rights to those who don't know or understand them.

I embrace the nonpartisan nature of the ACLU. We're not liberal and we're not conservative. We don't represent the belief of these people; we represent the rights that were guaranteed them under the Constitution. I would have to defend the Ku Klux Klan. I'm not defending their belief. I'm defending their right to march. If I can't defend the KKK, then what about the recent Hispanic march?

I marched on April 10 with the Hispanic community, and there were fellow law students who asked, "Why are you marching? They're illegal." But they didn't understand that the Hispanics were entitled to march.

The thing I miss about the East Coast is the beach, the smell of the ocean, the seashells. I liked being close to New York. But I'm a country girl at heart. I love farms and horses.

I try to explain Indianapolis to my friends in New York. They didn't think we were diverse, that we had culture. I love salsa dancing, and they didn't think there'd be a place here for me to do that. I've told them they've just got to come out and see it.

I have two tattoos. One is the kanji [Japanese character] meaning "mother" that I got over my heart when my mother passed away seven years ago. The other I got on my right shoulder when I was in law school. It's of the scales of justice above the kanji for "judge." It means that I am free, and that no one other than God is a judge over me. ●

PHOTOGRAPH BY E. ANTHONY VALAINIS



ENDLESS
DIAMONDS®

Available at

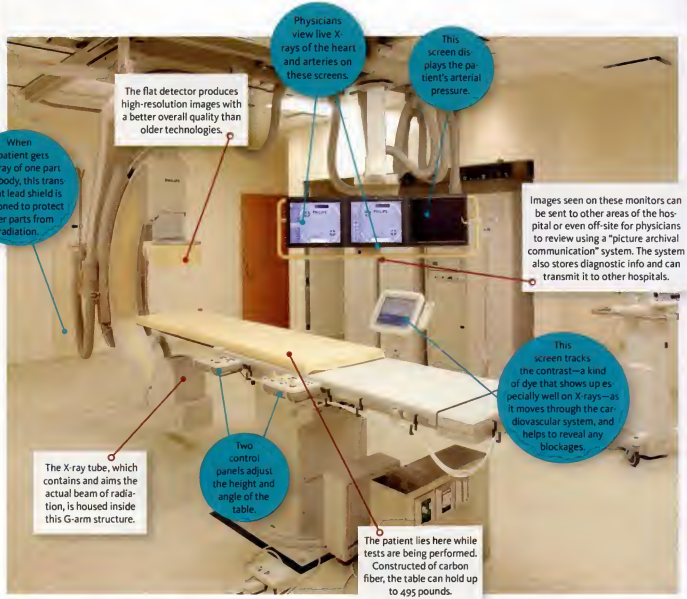
ANDREWS JEWELERS
EST. 1920

www.ANDREWS-JEWELERS.com

Heart Land

A look at one hospital's newest life-saver.

In anticipation of baby boomers' aching cardiovascular systems (heart disease is the No. 1 killer of Americans), hospitals around Central Indiana are racing to build bigger and better cardiovascular centers. One of the newest is the cardiac catheterization X-ray lab at Hancock Regional Hospital in Greenfield. This room—and its million-dollar centerpiece, the Phillips Allura Xper FD10 X-ray system, which allows physicians to see how your heart is working—are part of an expansion project that includes a new emergency room, cardiac and intensive care units, and a rooftop helipad, all in anticipation of the heart disease to come. *—Meghan McCormick*



PHOTOGRAPH BY E. ANTHONY VALAINIS









When

space matters
comfort matters
feng shui matters
tall people matter
seven seats matter



You'll be glad you took yours. With stadium seating for up to seven 6'2" adults, an optional third row that folds flat for extra storage, and a host of luxurious amenities, the Land Rover LR3 is as comfortable inside as it is capable on- and off-road. All of which inspires LR3 Owners to continually say, "Let's take mine," no matter who might need a lift. Designed for the Extraordinary. The LR3 by Land Rover.

2006 LAND ROVER LR3 | **Tom Wood Land Rover** 4620 E. 96th St. 317.848.7447

LAND ROVER

landroverusa.com

Terrain Response™ Driver responsibly. Off-Highway. ©2006 Land Rover North America, Inc.



GET IT
"Mama's boy" T-shirt, $12.99

BY LAURA TORREY

Fetching Wraps

Our four-legged companions have a built-in defense against cool autumn breezes, so they really don't need coats and cover-ups. But since when did humans let nature get in the way of fashion? We may say that bundling up our Fidos and Fluffies gives us peace of mind on chilly evening walks, but no dog really needs an argyle pullover or a velour hoodie. Clearly, these are clothes for us. *T-shirt, Top Dog Pet Supplies, 566-6186*

MARC ARONSTAM CUSTOM

Pure Design. Pure Aronstam.



ARONSTAM
FINE JEWELERS

8685 RIVER CROSSING BLVD. ACROSS FROM SAKS / NEXT TO BORDERS 317.817.9000

CUSTOM HANDMADE IMPERIAL TOPAZ / DIAMOND / PLATINUM & 18K YELLOW GOLD RING.







1. For when it's raining cats and dogs. Slicker, $26. Auntie Leila's Pet Salon and Barkery, 888-6266

2. BDOC (Big Dog on Campus). Argyle pullover, $10.99. Petco, various locations

3. All suited up for a vigorous game of Frisbee. Hoodie sweatshirt, $9.10 and up. Pet Supplies Plus, 475-9603







4. For those dogs who jog on the Monon. Velour track jacket, $20. Auntie Leila's Pet Salon and Barkery, 888-6266

5. Checkin' out chicks at the bark park. Faux leather jacket, $13.99 to $22.99. Top Dog Pet Supplies, 566-6186



6. Primary colors brighten even the gloomiest fall day. Sweater, $12.99 to $17.99. Three Dog Bakery, 238-0000



7. An oh-so-cozy fashion statement. Shearling vest, $14.60 to $16.80. Pet Supplies Plus, 475-9603

PHOTOGRAPHY BY E. ANTHONY VALAINIS

Dear Ketel One Drinker
Next time you're in
Schiedam, Holland, you are
cordially invited to call in
for a drink.

Ketel One Vodka distilled from wheat ©2005 Imported by Nolet Spirits U.S.A., Aliso Viejo, CA. All rights reserved. 40% Alc/Vol. www.ketelone.com

Hue's the Boss

BY LAURA TORREY

The rich colors of the turning leaves inspire a season's bounty.















1. Soft chenille is a must-have on chilly autumn nights. Handwoven throw, $216. Scandia Down, 205-9620

2. Rustic meets modern in a metal basket—or is it a bowl?—with glass leaves. $28. Turandot Decorative Arts, 255-5969

3. Cocktails taste better when poured from a festive shaker. $18. HOMExperience, 669-8600

4. Fresh for fall: a bold silk tie in eye-catching amber. Ermenegildo Zegna, $140. Nordstrom, 636-2121

5. Proving once again that green is the color of envy. Tusk leather handbag, $256. Collection 94, 872-9494

6. Make a spectacle of yourself. Unisex frames by Frost Le Coq Ouvert, $439. Urbane Optical, 396-0003

7. A French pottery basket is far too pretty to fill. $275. Charles Mayer & Co., 257-2900

PHOTOGRAPHY BY E. ANTHONY VALAINIS



For fifteen days in June, this was everyone's favorite address.

At this year's Home-A-Rama, our Modern Canyon Retreat captured everyone's imagination. And an impressive number of awards. To those who visited, thanks for your support. For those who were inspired, give us a call. We'll take your dream and make it a home.

Petty Custom Homes. 2006 Home-A-Rama winner of: Best Master Bedroom Suite • Best Landscaping The National Kitchen and Bath Association Best Master Bath • The American Institute of Architects Best Design Best Exterior • The People's Choice Award

PettyCustomHomes







pettycustomhomes.com *ph* 317.578.4914



Wild Things

A children's bookstore that parents love too.

BY LAURA TORREY

Every Tuesday and Friday morning, The Wild children's bookstore in Noblesville is alive with a chorus of giggles. It's storytime, and youngsters perched on tiny tree stumps are caught up in the antics of Arnie the Doughnut or Duck (from *Duck for President*, of course). The characters are brought to life by shop owner Jane Shasserre-Mills—kids call her "Miss Jane"—who is a bit of a character herself. A radio DJ for 10 years before opening the store a year ago, she knows how to capture kids' attention.

Shasserre-Mills got the entrepreneurial itch after leaving radio. A lifelong reader, she and her husband had patronized a lively children's bookstore when they lived in Minneapolis and their son, now 8, was a baby. She felt confident that she could create a similar place. "My son is my focus group," she says. "This is a place where kids can come and hang out—this store is about the experience, about touching and feeling and exploring." A cat, a rabbit and a tankful of fish live in the store, and the shelves are stocked with beloved classics such as *Goodnight Moon*, the Junie B. Jones series and Roald Dahl's creations plus those by newcomers Kate DiCamillo (*Because of Winn-Dixie* and *The Miraculous Journey of Edward Tulane*) and Blue Balliett (*Chasing Vermeer*). Kids flock to the store for craft-making, watercolor instruction and even ukelele lessons. All this results in the kind of customer loyalty most retailers would kill for: When the bookstore moved across Noblesville's town square, 60 children showed up with wagons to parade the inventory of books, games and toys to the new location.

Inside, fanciful street signs appear to have been borrowed from Dr. Seuss landscapes, pointing the way to bestsellers in each section. "Wild Child" hangtags on the shelves offer book reviews from the most discerning of critics: young readers themselves. "When a kid comes back and tells me, 'Miss Jane, I loved it!' I will hand them a hangtag and ask them to write a review," says Shasserre-Mills. "But I also say, 'No pressure—it's not like homework or anything.'" *The Wild, 884 Logan St., Noblesville, 773-0920, gotothewild.com*



H is for Hoosier: An Indiana Alphabet, by Cynthia Furlong Reynolds, $17.95 (hardcover)



The Hungry Caterpillar stuffed animal, $4.50



Diary of a Worm, by Doreen Cronin, $15.99 (hardcover)



Silly String bookmark, $4.95

PHOTOGRAPHY BY E. ANTHONY VALAINIS

BIG BURRITOS. Chipotle



On a Tear

Out with the old, in with the new: The teardown trend hits Indy.

BY LAURA MUSALL



The old real-estate mantra of location, location, location trumps all other considerations—even when it means a little (or a lot of) extra expense. Where a location is highly prized but the house sitting on top of it is a deal-breaker, many people buy the property anyway, demolish the offending house and build new. Though teardowns are still somewhat rare in the Indianapolis area, they do happen here—if the neighborhood is desirable enough and the original house is cheap enough.

Case in point: a three-bedroom, 1960s ranch at 71st and Meridian. When builder Tom Hession bought the property for $325,000 in 2003, he planned to overhaul the house and then sell it for a tidy profit. Once he started toting up the costs of renovation, however, he realized he'd be better off scrapping the existing house and starting over. The result is a Euro-Colonial two-story brick home with six bedrooms (two have private balconies), a master suite that has an old-style dressing suite and new-style spa bath, an Old World sunroom, and a New World hearth room incorporated into the kitchen. Other features include a two-story entryway and three fireplaces.

At first, of course, the neighbors were skeptical of a 7,649-square-foot newcomer in the midst of their settled environs. But once they saw the asking price of the new home, they realized its successful sale might boost their own property values. For now, the opponents of teardowns who have been

SIX MORE FOR SALE



2355 N. Pennsylvania St., Indianapolis
$355,900. Victorian design in a house built this year. 2,900 sq. ft., 3 BR, 3½ BA in Fall Creek Place. Hardwoods and stainless-steel appliances in kitchen, plus a loft, den and basement rec room. Agent Ronald Barrett, 710-4350



565 Isenhour Hills Dr., Zionsville
$549,900. 4 BR, 3½ BA, 3,831 sq. ft. Oak-plank hardwoods, first-floor master suite with whirlpool tub and travertine flooring. Kitchen opens out to slate terrace and view of a pond. Agent Joan Brown, 716-6515



1620 N. Alabama St., Indianapolis
$365,000. 2 BR, 2½ BA, 2,296 sq. ft in Herron-Morton, built in 1995. Historic-looking exterior, contemporary interiors with bright yellow two-story sun room, mustard-colored kitchen and red master bath. Agent Joe Everhart, 722-4350

PHOTOGRAPHY BY LYNN AGAJANIAN



The new Saab 9-5. Never fly coach again.

Saab was founded by 16 aircraft engineers and their spirit lives on. Introducing the new, redesigned 9-5 Sedan. With a sleek, aerodynamic exterior and a fuel-efficient, 260-hp turbocharged engine, it flies past gas stations, with an EPA estimated highway fuel economy of 29 mpg. While inside, there's a whole new class of luxury features at your fingertips. After all, once you've built jets, you don't build just another car.

©2006 SAAB AUTOMOBILE USA

Manufacturers of Saab vehicles and jets are no longer affiliated.

saabusa.com

Starting at
$34,820
MSRP

INDY SAAB
2444 West 16th Street
638-9888 / www.indysaab.com

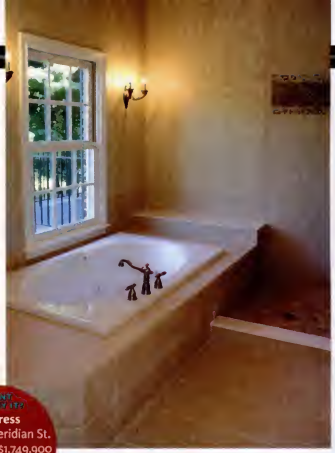
GMS WELCOME

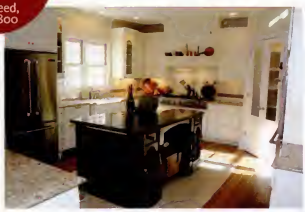
SAAB OF FISHERS
Just north of 131st on SR 37
913-7222 / www.saaboffishers.com

Copyrighted material

so vocal in other U.S. cities—citing concerns about huge McMansions gobbling up small yards, and about pricing people right out of their own neighborhoods—don't seem too worried that the trend is showing up in Indianapolis. In addition to the house on Meridian, we found six houses for sale on the sites of teardowns. •







WANT TO BUY IT?
Address
7109 N. Meridian St.
List price $1,749,900
Agent
Jim Reed,
558-7800



2229 N. Delaware St., Indianapolis
$319,000. 3,248 sq. ft. in Fall Creek Place. Built in 2003. Open floor plan, 2-story foyer, marble floors, 4 BR, 2½ BA. Beautiful outdoor landscaping with flagstone patio, large koi pond and waterfall. Agent Nancy Burns, 996-2400



1616 Yandes St., Indianapolis
$168,508. 1,620-sq.-ft. bungalow with charming front porch. 2 BR, 1 BA. Galley kitchen opens into the dining room and great room. Loft and 2-car detached garage. Just a block from the Monon Trail. Agent Terrence Rankin, 705-2518



2334 N. Talbott St., Indianapolis
$209,900. 3 BR, 3 BA, 1,758 sq. ft. Hardwood floors, kitchen with breakfast bar and stainless-steel appliances, master bedroom with loft and garden tub. Agent Ronald Barrett, 710-4350

PHOTOGRAPHY BY LYNN AGAJANIAN

SOMETIMES

A LOLLIPOP

JUST WON'T DO.



WE CATER TO THE TASTES OF OUR CLIENTS.
INSIDE EVERY LOCATION, YOU'LL FIND THE
EXPERTISE TO ATTAIN YOUR GOALS–AND A
SWEET TREAT TO PLEASE YOUR PALATE.

THE NATIONAL
BANK of INDIANAPOLIS
261-9000

©2006 The National Bank of Indianapolis www.nbofi.com Member FDIC Equal Opportunity Lender

Married to the Senate

On September 8, 1956, Richard Lugar and Charlene Smeltzer got hitched. Fifty years, one presidential campaign, several White House dinners, four sons and 11 grandchildren later, "Char" reminisces about her life with Indiana's senior senator.

BY EVAN WEST



FULL HOUSE "Dick couldn't go to every basketball game," Char says. "But he was very caring. He always gave the boys plenty of attention."

The guest list for the 2005 White House dinner honoring the Prime Minister of India, Manmohan Singh, included one "Mrs. Char Lugar, United States Senate Spouse." It is, of course, a fitting title for a politician's wife. Lugar, however, brings a special dignity and grace to the job. No wallflower, she has been a frequent, active participant in the numerous public- and foreign-policy conferences that her husband traverses the country to attend. When he visits or hosts foreign dignitaries, she's an able, reliable second. And when he ran for the Republican presidential nomination in 1996, she proved to be his best campaigner, championing his positions whenever a tight schedule made it impossible for him to appear. And through all the senator's many travels and late nights, she's always been there to hold down the homestead and raise their four sons, Mark, Robert, John and David.

Still, defining the 73-year-old Lugar solely in terms of her partnership with a great man seems inadequate. When she was co-president of her senior class at Denison University, in Ohio, Mr. Lugar, the other co-president, caught her attention because she saw that he, too, was "a mover and shaker." And although Char, a Detroit native, has dutifully followed him from Ohio to Washington, D.C., to Indianapolis and back to Washington, she has never stopped moving and shaking herself. A tireless advocate of maternity and childcare issues, Lugar has served on the March of Dimes' national board of directors and, along with former Indiana first lady Susan Bayh, led the organization's Campaign to Fight Premature Birth in Indiana. She co-chaired the Indiana Symposium on Child Care Financing and established the Charlene S. Lugar Birth Defects Foundation, which funds services for at-risk mothers in inner-city Indianapolis.

On the eve of her 50th wedding anniversary, we asked Char what it really means to be a "United States Senate Spouse."

Fifty years. That's a long time.

When I think about it, I wonder, "How could 50 years have gone by so fast?" I used to think people who celebrated their 50th were old, decrepit and in wheelchairs—not still enjoying life.

How will you celebrate your 50th?

We're having dinner and a party in the Capitol. Then we're taking a trolley tour of the city. Washington is so beautiful at night.

A party in the Capitol—one of the perks of marrying a U.S. senator.

We've traveled to South America, Europe, Vietnam, Thailand, Indonesia. We've gone to the White House together. We've taken part in celebrations on the White House lawn for significant events, such as when the Camp David Accords were signed and when the pope visited. Lots of occasions when you get to be with people you wouldn't get to be with otherwise.

PHOTOGRAPH PROVIDED BY INDIANAPOLIS RECORDER COLLECTION, INDIANA HISTORICAL SOCIETY



LIVE DIVINE. DOWNTOWN.





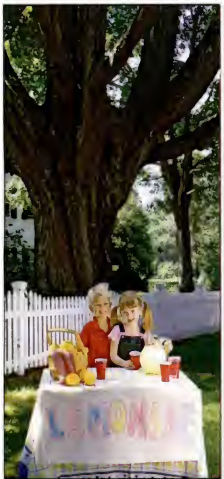
A DOWNTOWN NORTH MERIDIAN ADDRESS, AND MORE OF WHAT YOU'D EXPECT IN ONE.

Located on North Meridian Street across from the beautiful new Central Library and Veteran's Memorial Park, this impressive architectural landmark will anchor the emerging near north side of downtown. Close to shopping and entertainment, Meridian Arch offers both luxurious and affordable options for condominium living. This perfect blend of brand new construction and historic preservation will feature in-building parking, great downtown views, balconies, one to three-bedroom options and more. 76 condos priced from $170s to $600s. Only 8 homes available in historic sanctuary. **Call (317) 579-9260 or visit us at www.hearthview.com**

Meridian Arch™
North Meridian at St. Clair

Meridian Arch is part of the Hearthview Residential family.

©Copyright Hearthview



If things had gone differently in '96, you might have spent a lot more time in the White House.

That was a fun time in our marriage, even though we hardly ever got to campaign together. If he was in Iowa, I was in New Hampshire, and vice versa. I'd return home, then get a call saying, "Don't bother to unpack—you need to go to Iowa." I learned to travel with two pantsuits. I figured what I wore in the morning I was going to be wearing the whole day, and hoped it was appropriate.

How did you feel about the prospect of being first lady of the United States?

I never really focused on that. The focus was on winning the Republican nomination and then what would happen after that, which would have been a breathtaking national campaign. I'm the kind of person who doesn't worry about stuff until I'm actually faced with it.

Of course, you did have some experience as first lady of Indianapolis when Mr. Lugar was mayor.

I used to keep a notebook, because when I'd be down at the Safeway, people would say things like, "Oh, I didn't want to bother your husband with this, but somebody threw a mattress in my front yard." I was kind of Dick's eyes and ears. I'd put it in the proper channel, and usually it got done.

You two actually had a stint in D.C. before settling in Indy, right?

When Dick was in the Navy, he worked at the Pentagon. There used to be parades down Pennsylvania Avenue for dignitaries like Queen Elizabeth. Average people could go and watch, and I would think, "I need to do this, because where will I ever get to see any of these people again?" Who'd have guessed that, years later, we'd be coming back and going to White House dinners?

You moved back to D.C. in 1976 when Mr. Lugar was first elected to the U.S. Senate. What difference do you recall?

The biggest problem was, we bought a house that was under construction, and the people here did not have the same work ethic or the same sense of caring whether or not they pleased you as they do in Indianapolis. My first nine months here, I spent almost every day waiting for the builder, or waiting for somebody to come repair something. Thirty years later, we still struggle to keep up the same house, which seems always to have something the matter with it. But we have no intention of going anyplace.

Is it tough being alone there when Mr. Lugar travels?

That's what friends are for, and family. They fill the slots. I still bowl and play tennis. I do work for the March of Dimes, which has been my grand passion. And I'm trying to lose weight like every woman in America. So I go to Curves.

How do the two of you stay close with all the time apart?

We have a lot of Post-it notes on the kitchen cabinets. Like, "Have a good day. I'll be thinking about you. Love, Dick." I sometimes get up later than he does, so I'll write one before I go to bed.

I suppose decades of marriage to a politician have given you lots of practice maintaining a long-distance relationship.

After graduating from Denison, before we were married, Dick studied at Oxford as a Rhodes Scholar, and I stayed here to get a master's in philosophy from Northwestern. Most kids today wouldn't understand how, for the two years that Dick lived there, we never talked on the phone. There was one phone at Pembroke, the college where he lived. You had to make an appointment to use it, and it was very expensive. So we wrote letters. I know now, in the age of e-mails and instant messaging, most people wouldn't comprehend how you could keep a romance going like that.

So you couldn't start the wedding planning until Mr. Lugar returned from England?

Actually, we got married right after Dick got back. He was not the kind of person who was interested in picking out silver and china. I asked him, "Do you want me to wait until you come back to plan the wedding?" And he said, "Oh no, if you like it, it will be just fine." It wasn't high on his agenda.

What about now? Does he do his share of the household chores?



A diagnosis of lung cancer can leave you feeling overwhelmed, but it doesn't leave you without options. Because we have the experience of performing more lung surgeries than any hospital in Indiana, as well as new technologies for treating tumors once thought untreatable, we've seen some breathtaking results. To learn about the hope and help St.Vincent offers, call 338-LUNG.

THE SPIRIT OF CARING®

St.Vincent

CELEBRATING 125 YEARS

pyrighted material

KLAPPER
Eyelid & Facial Plastic Surgery
Cosmetic and Reconstructive Surgery of the Eyelids and Face

AMERICAN SOCIETY OF OPHTHALMIC PLASTIC & RECONSTRUCTIVE SURGERY
Board Certified



- BOTOX™ INJECTIONS
- UPPER AND LOWER EYELID BLEPHAROPLASTY
- PTOSIS (DROOPY EYELID) SURGERY
- ENDOSCOPIC FOREHEAD LIFTING
- RESTYLANE™ SOFT TISSUE FILLER INJECTIONS
- CHEMICAL PEELING

www.KlapperPlasticSurgery.com
view more before and after photos on our website





Indianapolis North Office
13430 North Meridian
Suite 364
Carmel, IN 46032

Indianapolis South Office
5255 East Stop 11 Road
Suite 410
Indianapolis, IN 46237

Fort Wayne Office
7900 West Jefferson Blvd.
Suite 102
Fort Wayne, IN 46804

phone: 317.818.1000 ■ toll-free: 877.818.8101



With 60 undergraduate majors, Anderson University offers classes for both traditional and adult education students. Graduate programs are offered in business, education, nursing, music, and theology. And service isn't just an idea at Anderson University. Every year, students minister both overseas and in the university's community.

ANDERSON UNIVERSITY
Academic and Christian Discovery

Anderson, Indiana • 1-800-428-6414 • www.anderson.edu

Q&A

He does the trash, and I do the enlisting of people for repairs on the house.

Who balances the checkbook?

He does. I'm a philosopher, remember? I don't do finances. I just try to stay within a budget. He's tried to keep me on some kind of a budget for 50 years, and it doesn't really work. But he's good-natured about it.

Who's your favorite philosopher?

Well, Kierkegaard is one, for all the questions he raises about existence.

What kind of dad was Mr. Lugar when your kids were growing up?

Let's face it—there were lots of nights when he wasn't able to be home, because he was always giving speeches and things like that. And there were things that he couldn't always do. Dick couldn't go to every basketball or baseball game. But he was very caring. He always gave the boys plenty of attention when he was there.

Did he change diapers?

He wasn't the kind of guy, like the fathers of today, who changed diapers and those types of things. I did most of that stuff, but of course he pitched in when needed. You know what? If you asked most of our friends, they'd tell you none of the fathers of that day were expected to do as much child-rearing as they are today. I'm not saying it's good or bad. It was just a totally different era.

How is he with the grandkids?

He's a big hug-and-kisser kind of guy. And I'm told that even when we're not around, the little ones run to the television and say "Grandpa!" when he's giving a speech on C-SPAN or something. He really cares about the boys and the grandkids—and other children, too.

Is he the same man you fell in love with?

We were elected co-presidents of the student body our senior year at Denison, so we worked together. After Christmas it became apparent there was something more there than just having worked together, and so we got pinned in the spring. He was obviously a mover and shaker, and I considered myself one also. But he was also a low-gear kind of person. He was easy to work with. And for 50 years, he's been easy to work with. ●

the Past
the Progress
the Potential







WOMEN'S FUND
OF CENTRAL INDIANA

A CICF Fund

10th Anniversary

Contents

Setting the Stage 4
The First Ten Years

Changing the Community 6
Women's Fund Grants Create Bold and Transformative Changes on Many Levels

Still on Shaky Ground 10
Issues Still Face Women and Girls in Central Indiana

Crafting the Future 12
Reaching Future Generations Through Innovative Programs

Creating a Legacy 14
An Endowment for Current and Future Needs

Staff:

Jennifer Pope Baker
Executive Director

Caroline Gleason Dutkanych
Development Officer

Deanna Gamoian
Executive Administrative Assistant

Julie Koegel
Women's Fund Grant Consultant

Women's Fund of Central Indiana
Central Indiana Community Foundation
615 N. Alabama Street, Suite 119
Indianapolis, IN 46204-1498
Ph 317.634.2423
Fax 317.684.0943
E-mail womensfund@cicf.org
www.cicf.org

2006 Advisory Board

Janet Allen
Indiana Repertory Theatre

William W. Barrett
Williams Hewitt Barrett & Wilkowski, LLP

Elaine E. Bedel, CFP
Bedel Financial Consulting

Dr. Virginia A. Caine
Marion County Health Department

Lauren R. Cislak
Eli Lilly and Company

Lynda Cook
Community Volunteer

Karen Corsaro
The Corsaro Group

Julie Davis
Community Volunteer

Christine H. Franson
Community Volunteer

Valita M. Fredland
Clarian Health Partners, Inc.

Karen Gentleman
Gentleman Associates

Marianne Glick
Glick Training Associates

Cindy L. Keitch
Huntington National Bank

J.A. Lacy
FinishMaster, Inc.

Julie Manning Magid
Indiana University

Myra M. Mariani
Community Volunteer

Patty Martin
Eli Lilly and Company

Rose M. McNeely
Community Volunteer

Sharon Pulte Mihalik
St. Vincent Health

Teresa E. Morton
Barnes & Thornburg LLP

Ann D. Murtlow
Indianapolis Power & Light Co.

Deborah Nicholas
DEN & Associates

Tanya Stuart Overdorf
Law Offices of Scot W. Overdorf, P.C.

Brian Payne
Central Indiana Community Foundation & The Indianapolis Foundation

Myrta Pulliam
The Indianapolis Star

Rachel Riegel
Consultant

Pat Garrett Rooney
Community Volunteer

Lisa Sablosky
Community Volunteer

Marilyn Shank
Shank Public Relations Counselors

Susan Smith
Community Volunteer

Anne Steinberg
Detail + Design

Dr. Elcira Villarreal
Eli Lilly and Company

Wendy Yerkes
Indiana Department of Child Services

Emeritus Board

Malcolm W. Applegate
Indianapolis Star & News (Retired)

Lorene Burkhart
Community Volunteer

Alecia A. DeCoudreaux
Eli Lilly and Company

Lori Efroymson-Aguilera
Community Volunteer

Marcia Goldstone, Ph.D.
Jewish Comm. Relations Council

Gwen Horth
Washington Township Trustee

Martha D. Lamkin
Lumina Foundation for Education

Margo Martin
Visiting Nurse Service, Inc.

Dr. Angela Barron McBride
IU School of Nursing

Marni F. McKinney
First Indiana Corp.

Monica A. Medina
Indiana Univ. School of Education

Sara Norris, Chair
Community Volunteer

Paula Parker-Sawyers
Office of Faith-Based & Community Initiatives

Jane Schlegel
Community Volunteer

Yvonne Shaheen
Community Volunteer

Marge Tarplee
Community Volunteer

Rebecca VanVoorhis
Indiana University School of Social Work

Anna S. White
Young Audiences of Indiana (Retired)

Carol B. Wichman
Eiteljorg Museum of American Indian and Western Art

Fay H. Williams
Attorney at Law

Wendy Yerkes, Chair
Indiana Department of Child Services

Dear Friends,

At this moment in our history, Women's Fund has a lot in common with a 10-year-old child. We've had many great things happen to us since we were born in 1996. We've made so much progress that some days we think of ourselves as "almost grown-up." But we know that our future holds lots more potential.

The past 10 years have seemed to fly by. In that time, we've raised more than $9 million and through good stewardship have been able to grant nearly $2 million to agencies supporting women and girls. We've built an exceptional advisory board and have a group of corporate partners who provide annual operating support. We've established three focus areas that define how we make a difference: insufficient income, domestic violence and caregiving.

The progress we are making on new fronts is also impressive. We have become much more deliberate about fundraising, because that is key to increasing our ability to make significant grants. We have made substantial progress in increasing our endowment, with many significant gifts from those who already know us. We have created a Leadership Society of donors who have made commitments of $250,000 or more. The $150,000 multi-year grants we're making this year are by far the largest we've ever given.

The potential for Women's Fund of Central Indiana to have a significant impact on issues facing women and girls is indisputable. Just think about how the future will be different for a woman served by the Julian Center whose situation is described on page 8. This woman was able to deal with the immigration issues her husband had used as a threat to keep her in the marriage. Now she can be independent without fear of being deported. In the future, this and other programs funded by Women's Fund will have the potential to help many more women.

So you can see why we're "jumping up and down" about our past, our progress and our potential. Enjoy reading about all of our programs and the donors, volunteers, corporate partners, grantees and staff who make them possible.



Karen Gentleman
Chair



Jennifer Pope Baker
Executive Director



WOMEN'S FUND FOUNDER DR. DIANE BRASHEAR

setting the stage

In the beginning, Women's Fund of Central Indiana began as a conversation about women and leadership. In the early 1990s, Dr. Diane Brashear, community leader and faculty member at the IU Medical Center, began talking with many of Indy's leading corporate and civic figures about improving women's participation in business and city life. The discussions pointed to two factors that seemed to limit women's advancement to leadership positions in Indianapolis: the outdated idea that women are far better at "hands-on" services, rather than serving on boards of directors, and the lack of funding for much-needed services for women and girls.

DONOR PROFILE: ALECIA A. DECOUDREAUX



Alecia DeCoudreaux knew she wanted to be a lawyer from the time she was six years old. She always believed she could make it, but she was also acutely aware that a career in the law hadn't always been an option for women. "My third-grade teacher was a female African-American attorney," DeCoudreaux remembers. "She was teaching because in the '60s she couldn't get enough law business to sustain herself. That was the first time I really had direct contact with a lawyer, and having her as a teacher made me intrigued by the law."

DeCoudreaux pursued her dream, and currently serves as secretary and deputy general counsel for Eli Lilly and Company, the international pharmaceutical giant.

DeCoudreaux, one of Women's Fund's "founding mothers," became involved at the request of Dr. Diane Brashear. "It was the easiest 'yes' I've ever given, because the Women's Fund speaks to issues I've always been committed to."

In 1994, under the aegis of The Indianapolis Foundation, the Women's Fund Steering Committee met to lay the groundwork for a permanent foundation focused solely on women's issues. The Steering Committee called for groundbreaking research on the needs of central Indiana's women and girls, which resulted in the 1996 report *On Shaky Ground: Where Women and Girls Stand in Central Indiana*.

In February 1996, Women's Fund was officially created as a field-of-interest fund of The Indianapolis Foundation (an affiliate of the Central Indiana Community Foundation).

The women involved in founding Women's Fund discussed and debated the affiliation in detail, but ultimately realized this connection would provide an important impetus. As one of the "founding mothers," Anna White, explains, "Having the backing of The Indianapolis Foundation allowed Women's Fund to progress quickly, and the affiliation created excitement in the community."

In May 1996, a sold-out dinner inaugurated the Fund, adding a surprising momentum to the cause. Women's Fund had a great start: a core group of engaged volunteers, a unifying purpose, initial funding and matching grants from Lilly Endowment, Inc. and The Indianapolis Foundation, and a rousing inaugural event. But the work had only begun.

By 1999, having raised more than $4.1 million in endowed funds, Women's Fund began accepting competitive applications for grants. Women's Fund has now given 125 grants to more than 70 organizations.

Ten Years and Counting

As Women's Fund looks back on its first decade of existence, Executive Director Jennifer Pope Baker says the organization's mission has remained constant through the years: "We are and always will be focused on raising money and giving it away. We are trying to grow a significant endowment to be able to provide for the changing needs of women and girls in central Indiana."

Baker believes the Fund's accomplishments are remarkable. "We have reached nearly $2 million in distribution and we are close to $10 million in endowment," she says. "To accomplish this in 10 years speaks loudly and clearly to the caliber of the people who have participated in Women's Fund from the very beginning. All of our board members have devoted an inordinate amount of time and energy to our success."

But Baker also acknowledges the challenges still to be met. "The needs are much greater than our funding capacity," she says. "We are always having to make hard decisions, sometimes emotionally difficult decisions to say no to very viable projects." Raising funding capacity is directly tied to increasing Women's Fund's profile in the community. As Baker says: "We need to continue to share who we are and what we're doing with new people. People who know us support us enthusiastically."



DONOR PROFILE: JOHN MUTZ

Most of us know John Mutz as the former two-term lieutenant governor, or as the past president of Lilly Endowment, or as the leader of PSI Energy in the 1990s. Mutz was also one of the first supporters of Women's Fund of Central Indiana and served on the advisory board.

When Women's Fund of Central Indiana was created, Mutz was serving as president of Lilly Endowment, and his input was instrumental in creating the Fund's momentum. His involvement continues to this day: "Investing in Women's Fund helps assure that we have a society that has access to the total talent pool, not just half of it."



BELINDA (RIGHT), INDIANA WOMEN'S PRISON INMATE AND PARTICIPANT IN THE FAMILY PRESERVATION PROGRAM, ON THE CHANCES SHE WILL RETURN TO PRISON AFTER HER RELEASE: "ZERO TO NONE. I WON'T BE COMING BACK."

changing the community

In its first 10 years, Women's Fund of Central Indiana has awarded 125 grants, amounting to nearly $2 million, to 70 different organizations serving girls and women in Indiana. The grants have established groundbreaking programs, financed training, hired staff, funded scholarships, supported existing programs and underwritten general operating expenses. The stories of three grants, including Women's Fund's first two $50,000 bold and transformative grants, illustrate the potential of Women's Fund. To make a significant difference for women and girls, Women's Fund is currently concentrating its resources on three areas: caregiving, domestic violence and insufficient income.

CAREGIVING



KRISTY, INDIANA WOMEN'S PRISON INMATE, AND SON

Indiana Women's Prison

Forty percent of women released from prison in the U.S. will be reincarcerated. For women in the Indiana Women's Prison's Family Preservation Program, the recidivism rate is just 8 percent. Ninety-two of 100 women in this program successfully rejoin society and do not return to prison.

By strengthening bonds between mothers and children, the Family Preservation Program gives incarcerated women hope and a compelling reason to stay out of prison. A $50,000 "bold and transformative" grant from the Women's Fund benefits the program's Family Outreach Coordinator.

Although the Family Preservation Program serves mothers and children all year long, the annual highlight is a one-week summer day camp on the prison grounds. "It's the major jackpot reward of the year," says Kristy. Her 10-year-old son was born at the Indiana Women's Prison and has attended the camp six times.

While in prison, Kristy has earned a degree from Ball State University, become a paralegal, and is training her second service dog. She also remains involved in the day-to-day decisions about her son's life: "He's smart and he likes to read. I want him to grow in his own direction."

The Women's Fund grant funds a full-time family coordinator position. When inmates' children experience problems ranging from abuse to academic failure to truancy, "mothers feel powerless because they can do little to assist from prison," says Family Preservation Program Director Kim Davenport. "The coordinator can help identify and solve problems before they destroy the family."

Women's Fund Executive Director Jennifer Pope Baker says: "No one is more marginalized than incarcerated women and their children. With few exceptions these women will be released into our community, and it's to everyone's benefit to fund programming that gives them a head start."

The program is making a better life for women and children, but it is the dramatic reduction in recidivism that has made it a model for similar programs across the nation.



"As co-chair of the grants committee, I see the large volume of grant proposals. It is difficult to determine what agencies or organizations will receive a grant and which ones we can't fund. I donate to Women's Fund because I see first hand how important it is for me to provide financial support to help women and girls."

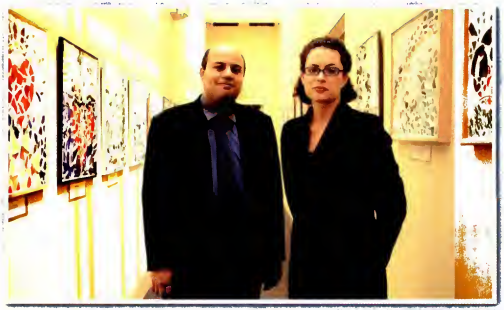
Deborah Nicholas
President, DEN & Associates
and Women's Fund Advisory Board member



"The Women's Fund of Central Indiana provides financial support and hope for women of all ages who reside in central Indiana. The need for these resources far exceeds our present ability as a community to meet the many challenges that must be overcome."

Andy Paine
Women's Fund Advisory Board founding member

DOMESTIC VIOLENCE



SHARIQ SIDDIQUI AND MICHELLE GUTIERREZ, JULIAN CENTER ATTORNEYS

The Julian Center

Abuse has a way of making women feel powerless. When you combine abuse with an immigrant's status, the barriers seem insurmountable. "In many cases, these women have been made to believe they have no rights, and that they can be deported with a phone call," said Michelle Gutierrez, an attorney at the Julian Center.

One of Women's Funds inaugural "bold and transformative" $50,000 grants provides legal assistance for women at the Julian Center, which serves victims of domestic abuse.

That legal team consists of Gutierrez, an attorney experienced in the issues facing central Indiana's Hispanic community, and Shariq Siddiqui, an attorney and Pakistani immigrant who is fluent in Urdu.



"First, I give because it is obvious the need is there—all you have to do is look at *Still on Shaky Ground*. Second, Women's Fund is a good steward. And third, I'm really impressed with how Women's Fund works with agencies to help them get grants."

Myrta Pulliam
Director of Special Projects, The Indianapolis Star and Women's Fund Advisory Board member

"One of our largest success stories was an immigrant woman whose abusive husband was a U.S. citizen," said Gutierrez. "They had two children who were U.S. citizens and another on the way. The husband had not taken care of getting citizenship for the wife. At the end of our legal work, she had custody of the children, possession of the marital residence, an enforceable child support order and we were able to use a special provision of the Violence Against Women Act to get her legal residency in the U.S."

Both lawyers believe their primary task is to assure women that abusers cannot use the law to continue their abuse. Siddiqui relates a telling case: "I was working with a woman who spoke very little English. Her abuser had full control. At the Julian Center, we helped her deal with immigration issues, learn the language and how to drive a car, and obtain counseling. But even after all these things were accomplished, she still needed us to help her discover that he could not abuse her with the law. She could divorce her abuser and end her sense of vulnerability."

Gutierrez believes getting legal representation is an important first for many of her clients. "Up to this point, the playing field has been completely uneven," she says. "Equal representation is the first time some of our clients have experienced being in control of their lives and the decisions they're making."

The Julian Center has provided programs and services for female victims of domestic violence in central Indiana since 1975. Women's Fund has given five grants to Julian Center since 1999.

INSUFFICIENT INCOME



SHIRLEY COLEMAN AND CAROLINE KING, NICKELS AND DIMES EARLY CHILDHOOD DEVELOPMENT CENTER

Neighborhood Self-Employment Initiative

Seven years ago, fellow teachers Shirley Coleman and Caroline King sat down to lunch together and decided to open their own childcare business, and even came up with a name: Nickles and Dimes Early Childhood Development Center. "When we were younger, as single parents, we tried to get help for childcare for ourselves, but somebody would always say, 'You're five or ten dollars over, you don't qualify.'" Coleman recalls. "So that's where Nickles and Dimes came in: We want to give quality childcare that's affordable for parents."

Their path to business entrepreneurship was helped immeasurably by a program on launching your own business sponsored by the Neighborhood Self-Employment Initiative. A grant from Women's Fund benefits the *Nurturing Entrepreneurial Women* program, which provides mentoring for low-income women so they can achieve self-sufficiency via their own small businesses. Sharon O'Donoghue, director of the Central Indiana Women's Business Center (CIWBC), trains, mentors and assists female business owners. Her clients are not the rich and powerful: 80 percent are women of color, 50 percent are single heads of households, and more than 80 percent have a household income of less than $40,000.

Many women O'Donoghue serves are well-educated, with college degrees or experience. Many simply can't find work that pays well enough to support their families. When women can support themselves and their families, they can get off public assistance and quit the part-time jobs they've strung together to make ends meet.

Clients of the Nurturing Entrepreneurial Women program complete a 20-hour Business Beginnings course that includes basic workshops on budgeting, record-keeping and business plans. They then receive individual consulting and mentoring. "Basically, we envelop women in multiple services," she says. New business owners can also apply for small microloans as business seed money.



"Women's Fund helps CICF achieve its mission by inspiring philanthropy in thousands of central Indiana residents each year and by building hope for women and girls in the future."

Brian Payne
President, Central Indiana Community Foundation

The success of the *Nurturing Entrepreneurial Women* program has already spawned ideas for future projects. Having defined what a good mentoring program looks like, the CIWBC looks forward to making self-sufficiency an option for all women across central Indiana.

Women's Fund has given 125 grants to 70 organizations since 1999. Cumulative grants are expected to approach $2 million by the end of 2006. For a complete list of grants, visit www.cicf.org.



still on shaky ground

Throughout its history, Women's Fund has issued periodic reports on key issues facing central Indiana women and girls. The latest update, *Still on Shaky Ground 2006*, will be released in September, and, as with the original report, the statistics scream for attention. The findings of the periodic *Still on Shaky Ground* reports form the basis for Women's Fund's priorities when making grants. On the next page is a snapshot of the issues raised in *Still on Shaky Ground 2006*.

***Still on Shaky Ground 2006* shows that many women and girls remain in need of a variety of services. Women's Fund is ideally positioned to make bold and transformative grants to address these needs.**

The complete *Still on Shaky Ground 2006* report will be available on Women's Fund's Web site (www.cicf.org) after September 19. Printed copies are also available; call Women's Fund at 317.634.2423 for more information.

Caregiving

Women are often responsible for their children as well as caring for aging parents or other adult relatives.

In the Indianapolis metropolitan area, an estimated 59 percent of children under six have all parents in the labor force.

In central Indiana there was an average of 26 licensed childcare spaces in 2004 for every 100 children ages 0 to 4.

The number of childcare subsidy vouchers available to low-income families has declined.

In an estimated 14,300 Indianapolis metropolitan area households in 2004, grandparents were raising their grandchildren. Twenty percent of those households lived in poverty.

Insufficient income

Women working full-time and year-round in the metro Indianapolis area in 2004 earned 72 percent of a man's earnings.

In 2000, among Indiana residents with doctoral degrees, men earned 48 percent more than women. Among Indiana residents with less than a high school education, men earned 88 percent more than women.

Thirty seven percent of female-headed families in the Indianapolis metropolitan area with children under 18 live in poverty in 2004.

An adult living in Marion County with one school-age child and one infant would need to earn $22.91 an hour to be considered self sufficient.

Among central Indiana counties, Morgan and Shelby counties have the lowest percentage of women with bachelor's degrees (12 percent), giving women in these counties fewer job opportunities and girls in these counties fewer female role models with a college education.

Domestic violence

In a recent year domestic violence crisis lines in Indiana received more than 115,000 calls.

More than 1,500 Indiana women fleeing domestic violence who requested shelter were denied, mostly due to lack of space.

In a 2003 survey of homeless individuals in central Indiana, 23 percent were domestic violence victims.

Children in homes where domestic violence is present are 1,500 percent more likely to become victims themselves.

Central Indiana agencies report that domestic violence seems to be getting more violent and that they are seeing more young victims.

Health and other topics

Indiana ranks 49th out of 50 states in efforts to prevent unintended pregnancies.

Mirroring a national trend, the teen birth rate for girls 15-17 in central Indiana has declined in all but two counties, but the percentage of births to unmarried Marion County mothers continues to increase.

The percentage of overweight U.S. girls has more than doubled in the past 25 years.

Teenage girls are trying marijuana, alcohol and cigarettes for the first time at a higher rate than are boys and surpass teen boys in their misuse of prescription drugs.



DONOR PROFILE: ROSE MCNEELY

Community volunteer Rose McNeely is aware of the exceptional needs of girls in central Indiana: "The playing field is not level for all of them." She has served on the Fund's Grants Committee for the past six years, co-chairing it for two. "I've been impressed by the Fund's ability to get so many things done and at the same time concerned that there is never enough money to go around," she says. "It's hard to always be turning down worthy grants for lack of money."

McNeely unabashedly encourages all her friends to give to the Women's Fund to help build the future. "I have a vision for a future in which gender turf battles have disappeared," she says. "The brightest and hardest-working people will rise to the top in their professions, regardless of gender. Expectations for all children, both boys and girls, will be for them to fully develop their distinctive potential."



crafting the future

Since its inception, Women's Fund has been wholly committed to making a difference now, as well as creating a legacy for the future. When its donors considered how to ensure that legacy, they knew they had to look no further than their friends, daughters and granddaughters. Three programs embody the mission of Women's Fund to make bold and transformative decisions—and each proves that life-changing power is within anyone's grasp, no matter what your age.

OPTIONS: Outreach Education Program

The purpose of the OPTIONS education program is neatly summed up in its acronym: Outreach, Projects, Trips, Information, Opportunities, Networking and Service. Myra Mariani, who serves as OPTIONS ex-officio member on Women's Fund Advisory Board, was new to Indianapolis when she decided to participate in an OPTIONS class: "I wanted to learn more about organizations that I might want to get involved with as a volunteer."

Each month, the OPTIONS class meets for an educational session, site visit or field trip. In OPTIONS, Mariani not only learned more about her new home, she found that she wanted to stay centrally involved with Women's Fund. "Getting to meet women on these boards has been phenomenal, because we are all united in serving women and girls in our region," she says. OPTIONS' influence on its graduates has been so profound that many have stayed involved through an alumnae program.



"It's so important for women to learn about how to donate their dollars in an educated manner, and to learn how Women's Fund makes it possible for their gifts to join with others to impact the future."

Myra M. Mariani
OPTIONS and Women's Fund Advisory Board member

GO: Girls Outreach

One of Women's Fund's original goals was to lay the groundwork for the next generation of female philanthropists.

The Girls Outreach process begins when an adult creates a GO fund in the name of a girl younger than 18. Once the fund reaches $10,000, the girl can begin making grants out of her own fund.

GO is about much more than creating an endowment; it's about learning how one individual can make a difference in her community. GO's educational component begins in first grade, as girls attend twice-yearly educational sessions.

Rachel Riegel's parents started a fund in the name of Rachel's daughter, now nine years old. "Nora has had the fund for three years, and her grandparents and we contribute to it on her birthdays and holidays," she says. "I believe she's learned how to become more thoughtful and empathetic. She's realizing the important difference between needs and wants."

What the adult GO participants hope is that as girls award grants from their endowments, they will learn what hundreds of other Women's Fund donors have learned: The best gift is always the one you give away.

POG: Power of Girls

Helping women and girls realize their own power drives the organizations that Women's Fund supports. It's also the overriding goal of the Power of Girls program. Started just two years ago, POG is a one-day opportunity for girls and their mothers (or other female mentors) to learn more about both philanthropy and a specific issue that impacts women and girls in the community. Sponsorship from Indianapolis Power & Light Company helped launch and grow POG. Since it began, programs have been offered to more than 100 participants.



THREE GENERATIONS OF GIVING: CHRISTINE MILLMAN, SALLY BINDLEY AND MARTHA MOORE

DONOR PROFILE: SALLY BINDLEY

When she was growing up, no one in Sally Bindley's family talked about philanthropy—they lived it every day. "My mother was someone who always wanted us to be actively involved in organizations by touching the lives of the people they served," Bindley remembers. "So we didn't just prepare the meals in soup kitchens, we served them. Giving was a way of life for my mother, and became so for my family."

Bindley is the founder and executive director of School on Wheels, an organization that provides tutoring to homeless children. Involved in Women's Fund for years as a donor and grantee, it wasn't until she attended a talk by Jennifer Pope Baker that Bindley realized how to honor her mother. "Jennifer spoke about the Girls Outreach program and inter-generational giving—the connection between grandmothers, mothers and daughters," she recalls. "And it just clicked. I knew what I wanted to give my mother that holiday."

Bindley's gift was to start a GO fund for her daughter, Christine, in her mother's honor. "I wanted to plant a seed for Christine to explore and discover what touches her heart—something she will do with her grandmother," Bindley says.

Bindley believes she is who she is because of what she learned from her mother—and now Women's Fund has helped her give the same to her daughter.

CREATING A LEGACY

How to give to Women's Fund

Give to the endowment. Gifts of any size are welcome. Women's Fund of Central Indiana accepts cash or checks, and contributions may be made by credit card. Pledges may be made over a period of years. Women's Fund also accepts securities, real property and bequests. If donors need help with special gifts (trust funds, annuities, estate gifts, etc.), staff are available to assist.

Give operating funds or sponsor an event or special project. Entities that cannot give to endowments can support Women's Fund by becoming a Women's Fund Partner.

Open or contribute to a GO Fund. This is a special way to honor young women.

Give in honor of a friend, loved one or special occasion. Gifts can be given in honor or memory of a special person or an occasion.

Irving Moxley Springer Society
Individuals who have made plans to leave a future gift to Women's Fund of Central Indiana—such as a charitable remainder trust or charitable gift annuity—are considered members of the Irving Moxley Springer Society. Staff members are available to discuss questions about estate and gift planning.

The late Irving Moxley Springer was a woman who committed untold hours, energy and financial resources to make central Indiana a better place. A gift made by her husband, Frank Springer, to Women's Fund in her honor is the largest planned gift Women's Fund has received to date.

Leadership Society
Those who give more than $250,000 to Women's Fund of Central Indiana are considered members of Women's Fund's Leadership Society.

If you would like more information about making a donation of any type or amount, please contact Women's Fund of Central Indiana at 317.634.2423 or visit www.cicf.org.



"Women's Fund shines a bright light on issues that affect women. If issues affect women, they also affect families, and that affects society as a whole—for generations to come."

Ann D. Murtlow
Indianapolis Power & Light Company and Women's Fund Advisory Board member

Women's Fund Partners

Women's Fund is fortunate to count many corporations and organizations as our Partners in supporting the work we do to help our goal of making an impact on caregiving, domestic violence and insufficient income. We offer particular thanks to Indianapolis Power & Light Company as our title sponsor for our 10th anniversary celebration.

Presenting Sponsor
Indianapolis Power & Light Company

Speaker Sponsor
Clarian Health Partners

Gold Sponsors
Barnes & Thornburg LLP
Eli Lilly and Company

Silver Sponsors
Bowen Engineering
Ice Miller
Veolia Water Indianapolis
WellPoint, Inc.

Bronze Sponsors
Broadbent
Central Indiana Community Foundation
Duke Energy
Citizen's Gas
FinishMaster
Globe Foundation
Huntington National Bank
LaSalle Bank
National City Bank
St. Vincent Health
Tiffany and Co.

Patron Sponsors
Borshoff Johnson Matthews
Browning Investments
Chase
Emmis
Fifth Third Bank
Gentleman Associates
Glick Training Associates
Indianapolis Colts
Johnson, Grossnickle & Associates
Locke Reynolds
Mays Chemical
MS Woods Real Estate
Nordstrom
Pepper Construction
Regions Bank
Roche Diagnostics
Simon
Union Federal Bank
Walker Information

Growth in Women's Fund endowment benefits 70 different local agencies
Grants total nearly $2 million

Women's Fund started in 1996 with no assets. Contributions quickly began to come in, including an early grant of $1 million from Lilly Endowment Inc. In addition, Lilly Endowment gave a $1 million matching grant and The Indianapolis Foundation provided $1 million in matching dollars during those early years.

Today because of gifts of all sizes the Women's Fund endowment totals nearly $9.8 million (March 2006).

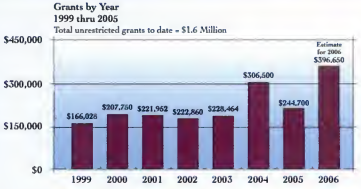
Endowment growth builds grant-making capacity

The two financial factors that influence how much Women's Fund can give in grants each year are: 1) the amount of money in the endowment (as the endowment grows, there is more money to invest) and 2) investment performance.
Thanks to Central Indiana Community Foundation's volunteer investment committee, investment performance over the 10-year life of Women's Fund has averaged 12 percent; over the past three years, investment performance has averaged 21 percent.

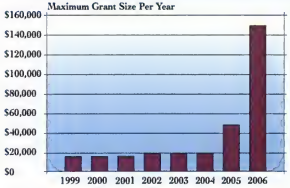


Julie Davis
Women's Fund Advisory Board member

"I've been volunteering in numerous women and girls organizations for more than 17 years. I realized several years ago that I could make a meaningful and positive impact by supporting Women's Fund. After years of chairing special events, galas and silent auctions, I was ready to help raise money for an endowment fund which supports women and girls for generations to come. I feel like I made the transition from fundraiser to philanthropist."



The growth in endowment has brought a corresponding increase in Women's Fund's ability to make grants. In 2006, cumulative grants given by Women's Fund are expected to exceed $2 million.



Because of the growth in endowment, maximum grant size has grown from $5,000 in 1999 to $150,000 in 2006. (The $150,000 grants to be awarded in 2006 are three-year grants of $50,000 per year.)

"I have never seen a more well meaning, energetic, persuasive, get-it-done group of women as the Women's Fund advisory board, especially the 'founding mothers.' You know when you give to Women's Fund, your dollar is going to be spent to give the most impact in the community."

Valita Fredland
Associate General Counsel,
Clarian Health Partners, Inc. and
Women's Fund Advisory Board member

Using less than 1% of earnings for operating expenses helps endowment grow

For the first seven years of Women's Fund's existence, operating costs were less than one percent of endowment earnings, because Central Indiana Community Foundation (CICF) provided direct support that covered almost all operating costs. This support helped the Women's Fund endowment grow.

Women's Fund now raises operating funds from its Women's Fund Partners. By raising outside funds and keeping operating expenses reasonable, Women's Fund still uses no more than one percent of annual endowment earnings to support operations.

Women's Fund is mature for its age and among the leading foundations nationally

When compared to other women's funds around the country, Women's Fund of Central Indiana ranks very favorably. Even though it is one of the "youngest" among major women's funds, it has the fourth largest endowment.

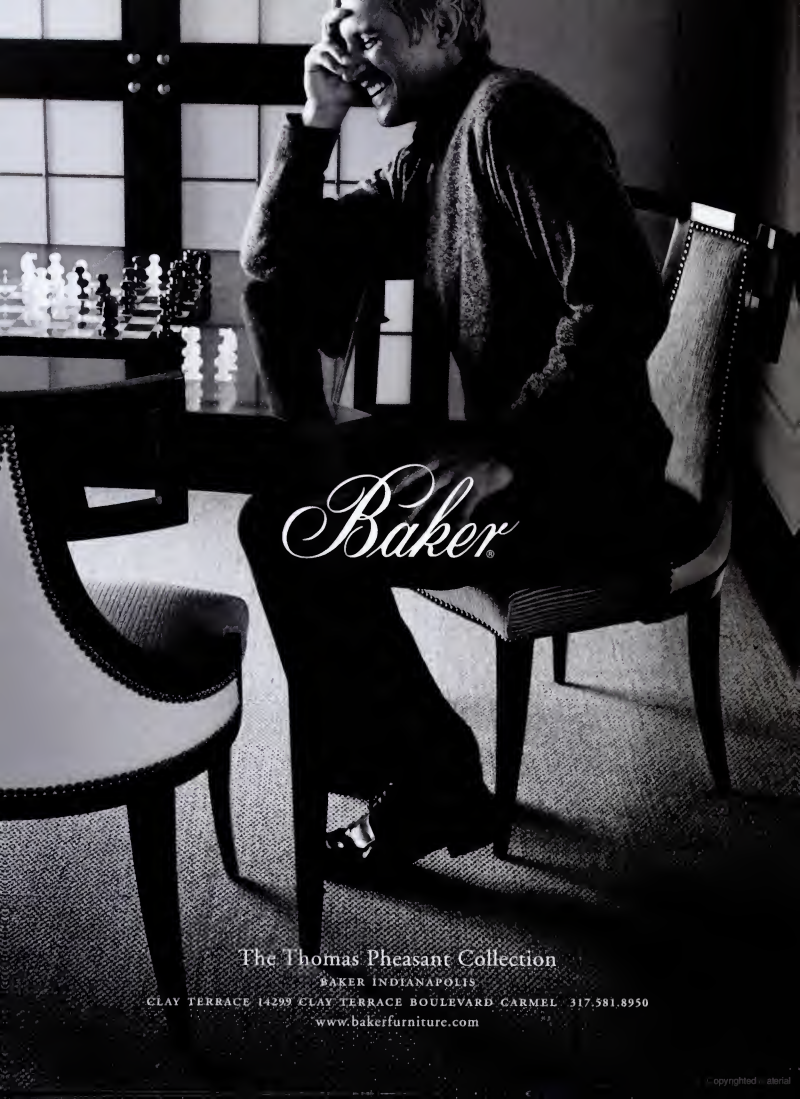


Angie is just one of millions of people who have turned to Eli Lilly and Company for the medications they need to get and stay better. And it would be impossible to thank them individually for the trust they put in our company and our products. But we do regularly express our thanks by giving back to the communities in which we live and work. Last year alone, we provided assistance to over four hundred thousand patients like Angie who otherwise wouldn't be able to afford the medications they need. Yet, the best way to express our thanks is to bring answers that matter to patients whose care has always been our privilege to share.

www.lilly.com

Lilly

Answers That Matter.



The Thomas Pheasant Collection

BAKER INDIANAPOLIS

CLAY TERRACE 14299 CLAY TERRACE BOULEVARD CARMEL 317.581.8950

www.bakerfurniture.com

Copyrighted material



Poetic Justice

Pushed out of academic life, renowned poet Fran Quinn finds solace —and eager students— at his independent workshops. **BY INGRID CUMMINGS**

In a shabby-genteel home in Meridian-Kessler, I gathered with nine poetry groupies—all of them eager, earnest, tentative—around a living-room coffee table set with a spread of crackers, Dublin cheddar cheese and multiple bottles of wine. A melange of chairs from throughout the house was pressed into service to form a circle—a vignette that takes place here several times a year. We selected seats as our host, teacher and reason for being there, Fran Quinn, nestled into the corner of a couch like a mischievous leprechaun.

To the extent that rock stars exist in the arcane world of poetry, Fran Quinn of Indianapolis is one. Open to anyone, Quinn's intimate weekend gatherings of both beginners and advanced students consist of poetic readings, writings and dissections. He sells out in New York, where some devotees have attended all 23 of his workshops, and also takes his show on the road to Hoboken, Minneapolis, Kansas City and Boston. He's hailed as a guru everywhere: The poet Robert Bly, famous for founding the "expressive men's movement," has proclaimed Quinn one of the greatest poetry teachers in the country. "He has great optimism and sensitivity," Bly says. "Students get the feeling he's not professing; he's encouraging. Everyone thinks he's a kind of marvel."

Plus, so many folks find poetry obtuse and threatening, me included. Why not give it a try? I'd heard about the mighty Quinn and was curious to see what all the fuss was about, so I joined that coterie of poetry fans for one of his confabs. I thought, if nothing else, an infusion of poetic energy might enliven my prose.

EYES A-TWINKLE, this native New Englander, 64, speaks with a jaunty Irish brogue and is a wee bit mussed in that Yankee academic way. Quinn grew up in Clinton, Massachusetts, the child of a union-activist father who worked in the paper mills and a mother who never graduated from grammar school. Quinn graduated from Assumption College in Worcester, Massachusetts, of which he says, "I was an English major because I was good at math. I thought that was the way it was supposed to work."

He revels in the thrust-and-parry of witty repartee, almost always expressing a contrarian view of the state of poetry today. "Shakespeare didn't have an M.F.A.; neither did Wordsworth or Keats or Eliot," he says. "We don't need to rely on universities for intellectual everything. As they continue to be less effective, there are going to be alternative ways to get an education. I'm offering one of them: independent workshops."

Quinn received a lot of attention two years ago, when he was suspended from his longtime teaching position at Butler University and subsequently resigned. He adamantly declines to discuss the dust-up ("There is no way that I can legally talk about that," Quinn says, a sentiment echoed by university officials), but it's clear that the episode was bothersome,

ILLUSTRATION BY KRISTINA SWARNER

HUMMER.COM

H3



WOW. AN ESTIMATED 20 MPG HIGHWAY†
ALMOST MAKES YOU WANT TO USE THE HIGHWAY.

THE MIOSIZE H3. LIVING UP TO THE OFF-ROAD REPUTATION HUMMER MADE FAMOUS. ONSTAR WITH 1-YEAR SAFE AND SOUND SERVICE PLAN. 4-YEAR/50,000-MILE LIMITED WARRANTY.‡ ALL STANDARD. STARTING AT $29,500.* VEHICLE SHOWN $33,683.*

HUMMER
LIKE NOTHING ELSE.

VISIT YOUR LOCAL HUMMER DEALER.

LOCKHART HUMMER NORTH
9265 EAST 126TH STREET FISHERS, IN
317.577.9600 LOCKHARTHUMMER.COM

LOCKHART HUMMER SOUTH
1287 U.S. 31 SOUTH GREENWOOD, IN
317.865.1551 LOCKHARTHUMMER.COM

†EPA estimate. *Whichever comes first. *MSRP. Tax, title, license, dealer fees, installation and optional equipment are extra. Call 1.888.4.ONSTAR (1.888.466.7827) or visit onstar.com for system limitations and details. OnStar is a registered service mark of OnStar Corporation. 1.800.REAL.4WD © General Motors Corporation, 2006.

OnStar

especially for a decorated writer. Quinn has published four books of poetry, was nominated for two Pushcart Prizes, won the Hopewell Prize and had worked at Butler University for 15 years as poet-in-residence. His accomplishments were lauded, and he served as co-coordinator of Butler's prestigious Visiting Writers Series, which has hosted more than 300 writers—including seven Nobel Prize winners. But an incident that reportedly involved Quinn's use of colorful language in the classroom brought a two-year suspension from the university.

One might be tempted to dismiss the episode as another academic tempest in a teapot. But the brouhaha reverberated beyond campus with almost volcanic furor, despite the university's attempt to keep it on the down-low. Local TV news covered the story; *NUVO*, Indy's free-thinking weekly, took up Quinn's cause. *NUVO* suggested that the charge against him was sexual harassment, allegedly involving use of the f-word in class. In the April 21, 2004 issue, writer Neil Aho said, "Quinn's suspension has touched a nerve amongst faculty and students alike. The feeling seems to be that—the university's position notwithstanding—censuring teachers for language they use in the classroom is a slippery slope."

Had Quinn lived out his suspension, he would be returning to Butler about now. Instead, his resignation led him to teach in a classroom of his own making. His students, past traditional college age, flock to him, and not for an English credit. Quinn, who has expressed a desire to establish Indianapolis as the Midwest poetry center, says, "Indianapolis has had an amazing literary history, especially African-American poets like Mari Evans and Etheridge Knight. They've really made things happen on the national scene. The rest of us need to amp it up to their level."

At various times in his life, he's worked as a janitor, a police dispatcher, a bookmobile driver and an animal anesthesiologist, although poetry has been the spine of his life. On the occasion of his 60th birthday, friends and esteemed poets from all over the world contributed effusive accolades to him in a special



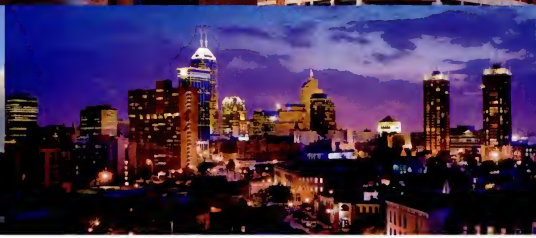
Beilouny
LUXURY PROPERTIES

Introducing a new genre of Indianapolis living. 757 Mass Ave, our flagship building, nestled on a vibrant and historic street and 707 East North Street, modern and reaching an impressive eight stories. Two projects by a local developer committed to building Indy's finest condominium homes. Move in this year to 757 Mass Ave (over half sold) or place a reservation at 707 East North Street. To schedule an appointment to view our models, call Sheri Barnes, a RE/MAX Preferred Realtor at 317 590 1688.









FROM 400K TO 1.6 MILLION 317 471 3522 WWW.757MASSAVE.COM WWW.707EASTNORTH.COM

757 mass ave

707 EAST NORTH STREET
LUXURY CONDOMINIUMS

Unprecedented Splendor. Masterful Modern Design.

edition of *The Worcester Review*, a literary journal based in Massachusetts. In it, he's quoted as saying it wasn't until a week spent driving Robert Bly around New England in the spring of 1970 that he knew exactly what he wanted to do for the rest of his life: "drive poets around."

He is a decidedly working-class poet, known in his earlier days to recite poetry in bars. Ask him if his poetry deals with working-class issues, however, and you're in for a tirade. "You need to get out of the poem's way!" he told me. "You go where you're not comfortable! You use back doors, just like I did growing up. I used every damn back door in the world, which is the working-class way."

Of our city, Quinn harbors fond but astringent views: "Indianapolis calls itself The Circle City, as if we're proud of having thought up the shape." Quinn also mourns the fact that Indiana has made icons of natives Booth Tarkington and James Whitcomb Riley but hardly recognizes fellow Hoosier Theodore Dreiser (a scandalous novelist whose writings were said to be amoral). Quinn thinks it's a sacrilege that Riley is buried on the highest point of Crown Hill Cemetery—"a real hill going to a third-rate poet!" He tells his students that every time they go to Crown Hill, they should take a handful of dirt from Riley's grave down to the grave of Etheridge Knight, a poet who began writing while serving time at the Indiana State Prison. In time, Quinn feels, Knight's grave will be elevated to its appropriate level, and Riley's will have sunk.

THE POETRY WORKSHOP (fee: $200; www.franquinnworkshops.com) began with students taking turns reading poems aloud. "Pay attention to the values of the words and the values of the silences," Quinn said. "Allow the silence to do the singing."

Feeling that I'd stumbled into the wrong pew, I silently despaired. My idea of poetry is the witty doggerel of Ogden Nash, or sophomoric rhyming limericks. My fellow students—among them a retired minister, a Bennington grad student, a Spanish professor, a doctoral

form + function
NORA PLAZA 1300 EAST 86TH ST., INDIANAPOLIS, IN 46240 T. 317 569 9969 TF. 888 725 9992 F. 317 569 0333 WWW.FORMPLUSFUNCTION.NET
interlübke

GET YOUR SIMON GIFTCARDS TODAY.







Pick a card. Any card.

Available in denominations from $20 to $500, these Giftcards are welcome at any Simon® mall and wherever Visa® debit cards are accepted. Get yours today at Simon Guest Services.

SIMON MALLS | more choices.



simon.com

CASTLETON SQUARE Indianapolis CIRCLE CENTRE Indianapolis CLAY TERRACE Carmel
THE FASHION MALL AT KEYSTONE Indianapolis GREENWOOD PARK MALL Indianapolis LAFAYETTE SQUARE Indianapolis
MARKLAND MALL Kokomo MUNCIE MALL Muncie WASHINGTON SQUARE Indianapolis

$3.00 handling fee per card. A portion of the proceeds from the Simon Pacers Giftcard benefits the Pacers Foundation, Inc. and the Simon Youth Foundation.® A portion of the proceeds from the Simon IU Giftcard benefits the Indiana University Varsity Club. A portion of the proceeds from the Simon Purdue Giftcard benefits the general scholarship fund at Purdue University. Terms and conditions apply, including a $2.50 monthly administrative fee beginning in the 13th month after the month of card purchase. Other fees may apply. Cards may expire after 20 months. Complete details available at participating Simon malls, online at www.simongiftcard.com, and in materials that accompany each card. These Giftcards are issued by MetaBank, Sioux Falls, SD.

student in spiritual science and a tango dancer—were more expert than I, as they worshipfully gathered at the knee of the master to drink in his words and banter about iambic pentameter and the like.

I recited one of the few poems I've ever really engaged with, "Let Evening Come" by Jane Kenyon. With everyone listening intently, several with eyes closed and faces upraised, I vowed not to rush. The last few stanzas were:

Let the fox go back to its sandy den.
Let the wind die down. Let the shed
Go black inside. Let evening come.

To the bottle in the ditch, to the scoop
In the oats, to air in the lung
Let evening come.

Let it come, as it will, and don't
Be afraid. God does not leave us
Comfortless, so let evening come.

Despite my effort to calm down and take my time (so not my style), Quinn advised me to make more use of pauses between stanzas. He talked about how different it is to read a poem aloud versus silently—"just like singing in your shower is a drastically different experience than singing in front of a group."

"When he reads poetry aloud," one workshop attendee says of Fran Quinn, "I understand it in a different way."

Kenyon's poem referenced a "bottle in a ditch," which I interpreted as life's sweet ordinariness. Quinn—who, by the way, did not refrain from salty language, and offended absolutely nobody present—thought the bottle represented something darker, and he wasn't going to budge. He disagrees with the idea that a poem can be interpreted any number of ways. For instance, minister Ed Harris, 71, read "Bird Lives" by Michael Harper. It references jazz great Charlie Parker, known as Yardbird. "When it refers to Bird," Quinn insisted, "it fucking does NOT mean an avian creature."

On the second day of our workshop, a rainy Saturday, amid bagels and biscotti, Maryellen Bein, 59, who calls poetry "a new spice on the buffet of life," read an untitled poem by Lucille Clifton. "You just made one of my favorite mistakes," said Quinn. "Nothing was happening in the pause." Just as music exists in the spaces between the notes, poetry lives between the words. Bein inhaled and tried again, and this time her dramatic pausing drew approving nods from Quinn. "He's helping me," she said, "put the power in my poems."

I had a go at reciting the difficult poem "The Second Coming" by Yeats, containing the eerie couplet "Things fall apart / The centre cannot hold." When we took a two-hour break to eat lunch and write a poem, Yeats' intimidating genius was still ringing in my ears, and I hit a wall. Stumped for subject matter, I wrote a poem, "Wasabi Meets Wabisabi," about my lunch.

I ate some bad sushi
for lunch today. Not bad as
in spoiled;
bad as in inferior quality.



Proud Total Solution Technology General Contractor for the 2004 & 2005 Indianapolis Monthly Dream Home.



YOUR DESIGN BUILD REMODELER
SINCE 1945

WHEN EVERY DETAIL HAS TO BE RIGHT...

...It has to be Spivey Construction

When the job has to be done right, call the right remodeler...Spivey Construction. Remodeling Central Indiana since 1945.



Frank Spivey, Lynne Spivey Gallant & Bill Gallant head up the team at Spivey Construction Inc.

Spivey Construction, Inc.℠
REMODELERS

Indianapolis: (317) 786-4337
Carmel: (317) 849-3200

www.SpiveyConstruction.com



Life Lessons

But what can you expect
from grocery-store sushi?
If you're reasonable, you expect
it to be bland and tasteless
compared to the real thing,
which is known by its freshness,
not having undergone the insults
of mass-market brand management
or whatever it is they do to sushi at
the Piggly Wiggly.

Wabi-sabi run amok.

Now I must hie myself
to a real sushi joint.
I must expunge
this inedible experience before
it becomes
an indelible experience.

Quinn treated my rookie effort with all the respect he'd give to Daniela Gioseffi, his workshop student who won the National Book Award. "What is the emotion you're going for?" he probed. Trying to attach genuine emotion to my so-so lunch, I replied, "Disappointment, frustration, humor." Ever the teacher, Quinn told me, "I'm not hearing in the rhythm that you're any of those things! Watch your tempo and inflection. Go for emotional intensity." When Quinn read my poem, the words jumped and shimmered. Attendee Katie Rauk, 26, a grad student in poetry, spoke for all of us when she said, "When he reads poetry aloud, I understand it in a different way." We were creeping closer to the experience Emily Dickinson immortalized when she described how she recognizes poetry. When she heard the real thing, she wrote, "I feel physically as if the top of my head were taken off."

So, I asked Quinn, is Indianapolis a good city for poetry? Is there enough traction here to redeem the life's work of a master poetry teacher? By way of response, Quinn quoted from a poem of his own:

...I will not quit
begging at the temple door for any small coin,
for any scraps I can share with my friends
who starve for what words can do." ●



Photo by Dave Zukowski

The rug started

life

as a sleeping mat.

It was created to provide humans with warmth, protection, rest, a shroud for the dead, a bundle in which to carry tools. For those who wondered for years, following their flocks and herds, the rug was a singular comfort: a better bed than the cold ground or the rough hides of animals.

JOSEPH'S
ORIENTAL RUG
IMPORTS

4230 Fall Creek Parkway North Drive, Indianapolis, Indiana, 46205 317-255-4230

Recycling 2.0

BY MEGHAN MCCORMICK

Hoosiers junk more than 1 million TVs and computers each year—just a fraction of the so-called e-scrap we generate. Virtual Scavengers tries to stem the tide, rebooting people's lives in the process.



Beyond six-foot-high stacks of computer monitors and hard drives, in a warehouse on Indianapolis' east side, Brian Williams sits and tinkers. He's demanufacturing an unfixable computer, grouping metal with metal and plastic with plastic, in preparation to ship the parts to a recycling facility. Beside him, Hugh Davey fiddles with a screwdriver as he dismantles a circuit board.

"We cannibalize everything we can," Davey says. "We've taken hard drives, floppy disks, wiring, anything we can salvage. These are the carcasses." It's a typical Saturday afternoon at Virtual Scavengers, where about 20 volunteers, including Williams and Davey, are working a five-hour shift refurbishing unwanted computers or recycling their parts. Landfills are where most computers go to die. But Virtual Scavengers is giving the machines—and many of the people working on them—a new lease on life.

After injuring his back while a janitor at Clarian Hospitals, Williams began collecting disability checks. But he didn't want to be confined to his home, so he came to Virtual Scavengers, where he can work with his hands.

"This way, I can learn about computers by taking them apart," he says. "It's an incentive for me to get back out there."

When sciatica in his right leg prevented Davey from continuing as a delivery driver, he turned to Virtual Scavengers, learned the ins and outs of refurbishing, and eventually earned himself a computer—one of the perks of volunteering at this nonprofit. "It's the first time I've been challenged in a long time, and I'm eating it up," he says.

Williams and Davey's stories aren't unique. Several injured or handicapped volunteers—some

MR. FIX-IT "If we get Fred Flintstone's computer," says John Crooks, "we'll make sure it gets recycled."

PHOTOGRAPH BY E. ANTHONY VALAINIS



DESIGN

Formerly Debra J. Smith Interior Design

317.872.7666

www.ZandRDesign.com

Suzanne Patterson-Reed
Managing Partner

Heidi Zoeller
Interior Design Partner

Caral Grabert
Interior Design

Amie Baker
Interior Design

Debra Smith
Interior Design

Interior Design Studio and At Home Accessories

Copyrighted material

blind or wheelchair-bound—have found a niche at Virtual Scavengers.

To outsiders, the operation may just be a place to unload their electronic junk. But for the volunteers, it's much more. Not only is it a chance to better themselves, it's an opportunity to restore otherwise unwanted machines, instill hope in a new crop of owners and help the future of the planet.

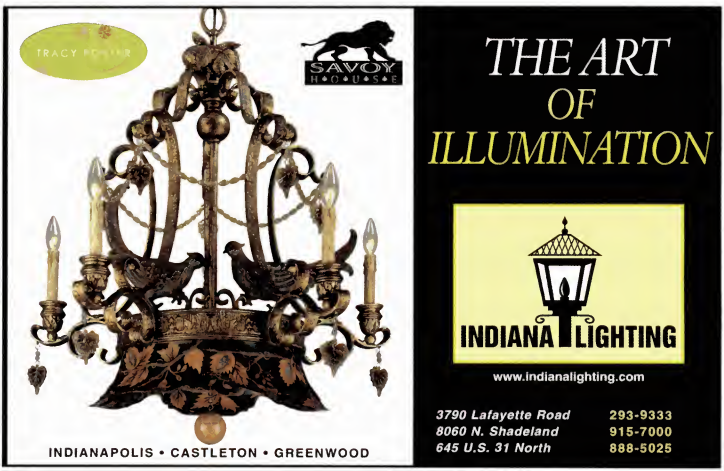
VIRTUAL SCAVENGERS EMERGED from a humble beginning. About nine years ago, John Crooks (now the group's executive director) was running the St. Philip Neri Church food pantry when he became involved with a Mennonite group and its traveling exhibit, "The Peace Factory." The exhibit was to feature computer games about problem-solving skills, but Crooks didn't have any computers. So he borrowed eight machines from Indiana National Bank. When he later tried to return the computers, the bank refused to take them, saying they had so many, they just wanted to get rid of them.

"It threw me for a loop because they were valuable computers, as far as I could see," Crooks says. "I remember standing on the corner of Ohio and Pennsylvania, looking up at all these windows and thinking of how many computers were behind each one." So he placed an ad in his church bulletin asking parishioners for unwanted computers. He received more than 50 in the first week.

Virtual Scavengers has changed locations several times since it began—from Crooks' garage to multiple storage units to a garage at St. Philip Neri. The current facility—a 5,000-square-foot warehouse for storage and volunteer workspace—is decidedly austere. The "offices" for Crooks and director of operations Dan Palo are merely desks situated in the only corner of the warehouse not occupied by computer parts. But the space works just fine for Virtual Scavengers, which is now the largest and oldest computer-refurbishing organization in the state. Each machine requires about two hours of work, and considering the nonprofit's paid staff of seven, one begins to understand why volunteers are so vital to the organization's success.

Those volunteers come from all walks of life, ranging from high school students to retirees. They are there for a variety of reasons, but most want to earn a computer. On the fifth Saturday of volunteering, participants are given a free—albeit nonworking—computer and are guided through the process of refurbishing. When they're able to fix it, they may keep it.

Others return each week because of the sense of reward they get from restoring the machines and reselling them to those who need them most. Many volunteers also see the experience as a chance to acquire important job skills. "Most of the people who come here don't have a computer background. A lot of them are handymen or have mechanical skills or just want to learn more," Crooks says. "It's a real sense of empowerment to know that you don't have to rely on somebody, at $75 an hour, to do something that you can do yourself."



VIKING | JADE | Thermador | GAGGENAU | BOSCH | KitchenAid | Profile



RARE BEAUTY AND PERFORMANCE.

Experience elite appliances in eleven incredible homelike settings with many working models. Visualize how these innovative products will look in your home.

4161 East 96th Street | Indianapolis 888-877-FINE | hhgreggfinelines.com

hhgregg
FINE | LINES

Extraordinary appliances
for the heart of your home.™

Copyright





When a computer is ready to be refurbished, it is sent to a debanning area. A volunteer inserts a disk that removes, to U.S. Department of Defense standards, all the data from the hard drive. (Donors get a receipt containing a statement of this data policy.) Next, the worker downloads an operating system, either Windows 98 or Windows 2000 (Virtual Scavengers doesn't have a license for Windows XP yet). Then the volunteer loads the driver—the software that tells the computer how to use a component, such as a hard drive, floppy drive or CD-ROM—onto the machine. Finally, the computer is displayed in Virtual Scavengers' storeroom.

Although anybody can purchase a computer at cost, Virtual Scavengers sells Microsoft-operated systems at very low prices (ranging from about $50 to $200) to low-income individuals in the community and beyond. Through partnerships with Doctors Without Borders, Rotary International and most recently, Indianapolis-based Ambassadors for Children, some of the machines are shipped to West Africa, Central and South America, and several Caribbean countries.

Electronics contain hazardous materials such as lead, mercury, cadmium, chromium and brominated flame retardant—all of which have the potential to leach into the groundwater supply.

"We actually get some of our better computers from local schools, and then we send them to schools in Chile or Guatemala," Crooks says. Even computers that we can't get people to take as a gift here, we can find a use for in a third-world country." Though there are instances when Virtual Scavengers can't repair a computer, there are none in which they won't accept one. "If we get Fred Flintstone's computer, we'll

THE MAIN INGREDIENT IN A FABULOUS KITCHEN.



One more great thing to add to the mix. We are proud to offer La Cornue ranges and furnishings—manufactured in France since 1908—still hand-crafted to order.



Hand-crafted fixtures, stunning cabinetry, unique countertops—all important ingredients in creating a custom-built kitchen. But to complete the recipe, you need a fabulous designer. Meet **Rob Klein**. The owner, and more importantly, the award-winning designer of Conceptual Kitchens & Millwork.

A great guy to have in your kitchen.

Designers of fine kitchens and millwork.

We'd love to have a consultation with you at our showroom, located on the southeast corner of Meridian and 126th street. Please call for an appointment at **317.846.2090**

ConceptualKitchens.com

take it apart and make sure it gets recycled," Crooks says.

Computers that can't be fixed are broken down to their component parts and sold to a Hebron, Illinois, recycling facility with a no-landfill policy. And it's not just computer parts: Virtual Scavengers accepts anything with a circuit board, including office equipment and home electronics. Palo calls the approach "mining for future generations without tearing up the planet," since many of the machines contain elements like aluminum, silver and gold.



SCREENING PROCESS Ahmad Hill, a sixth-grader at IPS School #99, carries a monitor through the warehouse. By volunteering at Virtual Scavengers, he was able to earn his own computer.

HOOSIERS ARE NOW JUNKING about 1.2 million computers and televisions every year—a mere drop in the bucket considering the 40 million discarded by Americans as a whole.

And at the rate we're trading in Walkmans for iPods, desktops for laptops and film cameras for digital versions, and upgrading televisions and radios to high-definition, it's no wonder that the Environmental Protection Agency named electronics the fastest-growing portion of the U.S. waste stream. "With new technology, waste is being created at an exceptional rate," says Melissa Kriegerfox, president of the Indiana Recycling Coalition (IRC). "People are buying new and discarding quickly."

In 2005, for example, about 130 million cell phones, each with an average lifespan of 18 months, were discarded in the United States. To address the issue, e-waste legislation has been put into practice in a handful of states, though Indiana isn't one of them. The vast new stream of material generally falls under standard solid- and hazardous-waste regulations.

To combat the problem in Indiana three years ago, IRC introduced its Environmental Scrap Action Plan (now dubbed "e.Scrap"), which educates



For the office.

Business Furniture 216.1600 6102 Victory Way, Indianapolis, 46278 www.businessfurnitureindy.com

PHOTOGRAPH BY E. ANTHONY VALAINIS

Hoosiers about the problem of electronic waste and encourages communities to offer electronics-recycling services. In Bloomington, where IRC is based, an ongoing e-scrap collection yielded almost 600,000 pounds of computers and other electronics in 2005 alone.

"There is a misconception that a lot of these devices will be repaired and put back into use," says Julie L. Rhodes, a consultant to the e.Scrap program. "The reality is, computers have the best possibility of being reused and repaired." One of the greatest challenges, she says, is that no one really knows just how much electronic waste is out there.

What is known: Electronics (particularly television screens and computer monitors) contain hazardous materials such as lead, mercury, cadmium, chromium and brominated flame retardant—all of which have the potential to leach into the groundwater supply. Airborne particles can be a problem, too. "When you throw something in the trash, it doesn't stay contained," Rhodes says. "In the compactor truck, there are lots of opportunities for breakage." And why isn't anyone panicking? "No one has gotten sick enough yet to scare people," she says.

BACK AT VIRTUAL SCAVENGERS, staff members and volunteers are sitting down to lunch. Crooks stands at the front of the room, calling the names of the volunteers who are eligible to receive a computer. Though the organization began in a church, Virtual Scavengers' board of directors decided they didn't want it to be a faith-based organization. Still, staff members say there's a lot of spirituality to what they do. Indeed, it's hard to deny that Crooks' comprehensive approach to solving environmental and social problems fixes more than broken machinery.

"He takes people who have had some social issues and gives them an opportunity to re-educate themselves, learn a trade and reenter the workforce," Kriegerfox says. Volunteer-turned-office manager Frances Hill says she couldn't afford a computer while in school, so she came to Virtual Scavengers. Since then, her son Ahmad, a sixth-grade student at IPS School 99, also began volunteering and earned a computer. "[Crooks] gives people opportunities they normally wouldn't have," she says.

Another time, the staff acquired a special 25-inch monitor for a legally blind volunteer, which allowed him to provide medical-transcription services. It is in moments like these that the volunteers, Crooks and the Virtual Scavengers staff witness the true impact of their work.

"The look on their faces is worth it all," Williams says. "They're taking it out the door, going home to hook it up, and they can be on their way to a brighter horizon."

"We accept people for who they are," Palo says. "We're not here to pass judgment; we're here to fix computers." ●

memccormick@indymonthly.emmis.com



And the home office, too.

Business Furniture Liquidation OUTLET

576.6500 7226 E. 87th St., Indianapolis 46256 www.businessfurnitureindy.com



BY DANIEL S. COMISKEY

Trouble in Paradise

A former Hoosier's memoir alleges abuse at a Caribbean school run by a Marion-based youth ministry.

There's nothing like a good body-slam to bring you closer to Jesus.

At least that's the lesson Julia Scheeres claims was beaten into her as a teenager. Scheeres grew up amidst the cornfields of rural Indiana, defying authority wherever she found it—especially at home. By the time she was 17 years old, relations with her parents were so strained that they sought help from New Horizons Youth Ministries, a Marion-based evangelical organization with a chain of boarding schools for troubled teens. For the next year, Scheeres would attend a primitive Christian boarding school in the Dominican Republic called Escuela Caribe—an experience that quickly proved to be a nightmare.

Now a 39-year-old freelance writer whose work has appeared in *The New York Times*, Scheeres has written an acclaimed memoir about her experience. In *Jesus Land* (appearing next month in paperback from Counterpoint Press), she describes a punishing boxing match between a staff member and a 13-year-old boy, the slamming of children against a wall for insubordination, and threats of sexual abuse from the faculty. Although New Horizons denies some of the allegations, two dozen recent Escuela Caribe alumni have come forward since the book's publication, telling their own stories on a Web site called "The Truth about New Horizons Youth Ministries." In tandem, the book and the site have borne a swell of negative publicity the author hopes will close the school.

SCHEERES GREW UP NEAR LAFAYETTE, the daughter of upper-middle-class Calvinists, staunch believers in conservative Protestant tenets. She spent many of her formative years rejecting her parents' values. Her grades were mediocre. She drank alcohol and had sex. In other words, it was a fairly typical adolescence. But when Scheeres was arrested for violating a city-mandated curfew, her parents' patience had worn thin. New Horizons Youth Ministries, located just 70 miles from Lafayette, offered them a solution.

From its headquarters in Marion, New Horizons runs two international behavior-modification schools, the most intense of which is Escuela Caribe. The organization's stated mission—"to provide therapeutic Christian education in a boarding school environment"—is the professed antidote to what the company calls a "sudden, rapid deterioration in the lifestyle of our nation's youth." Scheeres' parents were believers in New Horizons and its mission: Her younger brother, David, had already been sent to the Caribbean school for disobedience. Now, Scheeres would be headed there too.

"You look at the brochures, and there are these pictures of kids going to the beach," Scheeres says. "It sounds great, right? I don't think parents have any idea what's going on down there."

Escuela Caribe is a 30-acre fenced campus outside the mountain town of Jarabacoa. About 45 students are enrolled at any one time and attend year-round. In her memoir, Scheeres recounts a public showdown between a defiant 13-year-old student and Ted Schlund, then the dean of students:

"Proverbs 23 tells us: 'Refrain not from chastening a child,'" [Ted says.] "Andrew has refused to accept the staff's authority, but he has accepted my invitation to a boxing match." ...

[Andrew] thrusts out a small fist that glances off Ted's broad chest. Ted jogs half a step back, then swings his glove, hitting [Andrew] squarely in the jaw. The thud jerks his head sideways ... Ted extends his orange glove to help him up, then punches him again, and this time he collapses into the dust and stays there.

"Dear Lord," [Ted] prays in a loud voice. "Please help Andrew accept this discipline. Help him become a true child of Christ."

Soon after witnessing the boxing match, Scheeres encountered problems of her own. Her inability to adhere to the rules (which included asking permission to move, sit, stand and eat) led to a confrontation with the former head of the school, pastor Gordon Blossom. What allegedly followed is one of the uglier passages of the book:

"I once knew a girl like you, a real smart aleck," he says. "Only 15 years old and already a whore, fornicating left and right. ... Would you like to know what I did to her?... I took that little whore, and I stripped

THE CADILLAC ESCALADE
6.2L V8 403 HP, 417 lb-ft of torque
Unsurpassed highway fuel economy in its class*
0–60 in 6.5 seconds
22"chrome wheels available†
Nicely equipped at $60,485‡

Life. Liberty. And the Pursuit.™

PRECIOUS METAL.



VISIT YOUR INDIANAPOLIS CADILLAC DEALER TODAY.

*Based on EPA estimated 19 mpg and 2006 GM Large Luxury Utility Segment. †Use only GM approved wheel/tire combinations. See dealer for details. ‡MSRP. Tax, title, license, dealer fees and other optional equipment extra. © 2006 GM Corp. All rights reserved. Cadillac® Cadillac badge® Cadillac script® Escalade® GM®





her naked and I beat her black and blue. ... Beat the Devil right out of her. And believe you me, I would not hesitate to do it again."

Scheeres was released from Escuela Caribe at 18, hurt and angry. Dissociated from her parents, she left home and began building a life for herself. She attended college, and, upon graduating, went on to earn an M.A. in journalism from the University of Southern California; she then went on to write for the *Los Angeles Times*. It could have been a classic Escuela Caribe success story—except that Scheeres deeply resented the place. When she published *Jesus Land* last year, the book inspired rave reviews everywhere from the *Boston Globe* to *The San Francisco Chronicle*. It also inspired the contempt of New Horizons executives, who claim any abuses that might have taken place are now ancient history.

David Dillon, a former classmate of Scheeres' at Escuela Caribe who now sits on the school's board in Marion, says some of her accusations don't entirely ring true. "I don't remember any boxing match," he says. "I can't say I didn't see body-slamming. But that incident with the pastor sounds grossly out of character for the Gordon Blossom I knew."

But upon publishing her memoir, Scheeres was inundated with letters from other alumni who claimed they had seen and experienced many of the same things. After reading *Jesus Land*, more than 24 former students—ranging in age from 18 to mid-40s—launched a Web site, "The Truth about New Horizons Youth Ministries." They attended the school at different times but describe similar experiences—being punched or thrown around by staff members, swatted with a leather paddle, stripped down to their underwear and forced to work.

Chris Kam, a 27-year-old who works in home improvement and lives in L.A., was sent to Escuela Caribe when he was 17. Kam is frank in his profile on the alumni Web site about once having had drug problems and even more forthcoming when discussing the school. "I remember I was picked up and physically tossed into another room," he says.



VISIT OUR NEW BRIDGEWATER MODEL!

Homes by Pate welcomes you to visit our new model home in Bridgewater! We are conveniently located near Bridgewater's Main Entrance on 161st Street, just across from the Bridgewater Clubhouse. Look for our sign at 3809 Falls Circle!



Homes by Pate offers a select few the ultimate opportunity to create and build the home of their dreams. Exclusive, magnificent estate homes that reflect your distinct, unique personality. Custom, one-of-a-kind creations on your lot or ours.



Model home open 12 noon to 6 p.m. Sunday-Thursday and 10 a.m. to 8 p.m.. Friday-Saturday during Dream Home Sept. 2-17. Model home hours are from 1 p.m. to 5 p.m. daily before Sept. 2 and after Sept. 17.

Homes by Pate
Established 1965
Chandler Corporation

569-9870 · WWW.PATEHOMES.COM

"That kind of physical abuse would be illegal here."

Another former student, Deirdre Sayre, a 32-year-old school-library media specialist living in Georgia, entered Escuela Caribe when she was 15. She describes the usual litany of abuses—body-slamming, paddling, students forced to urinate on themselves because they didn't ask correctly to go to the bathroom. Having visited Escuela Caribe this summer, she says the school seemed a little more relaxed—but there were several parents visiting, and she says the school always made an effort to downplay physical discipline during parental visits. "The program was more abusive when Julia was there," Sayre says. "But it was a culture of fear then, and my feeling is that it still is."

David Hupp, an 18-year-old living in Northfield, Illinois, was sent to Escuela Caribe at age 12. According to his Web-site profile, he was shipped to the school for running away from home. Hupp suffered from chronic digestive problems; because everything is strictly timed at Escuela Caribe, long trips to the bathroom were not an option. He was instructed to excrete in a rubber bucket and have it verified by a staff member to prove he wasn't lying about his problem. After he returned home, it took him a couple years to bring himself to tell his father about the experience. When he did, the man was beside himself. "Let me put it this way," Hupp says. "He's stopped giving money to New Horizons."

TEEN BEHAVIOR MODIFICATION is a $1 billion industry. An estimated 10,000 students are enrolled in overseas facilities alone, and as the popularity (and in some cases infamy) of these schools has increased, so, too, has media scrutiny. In 2003, *The Guardian*, a London-based newspaper, published an expose on Tranquility Bay in Jamaica, where the director openly admitted to squirting pepper spray on students. High Impact, a behavior-modification facility in Mexico, closed in 2002 after teens publicly alleged they had been kept in cages. The U.S. Department of State, however, has made it clear that offshore facilities are outside its jurisdiction. In a 2004 statement titled "Behavior Modification Facilities," the department noted that it had received complaints about abuse at some facilities, but that it "has no authority to regulate these entities. The host country where the facility is located is solely responsible for compliance with any local safety, health, sanitation and education laws."

Whether New Horizons and similar organizations establish schools overseas specifically to skirt U.S. laws is a matter of some debate. Scheeres claims that's exactly the reason, calling Escuela Caribe "a dumping ground for the problem children of rich evangelicals." But according to Dr. Charles P. Redwine, chief operating officer of New Horizons Youth Ministries, the goal is to remove troubled kids from their comfort zone.

"Our culture today is sending kids to hell in a handbasket," he says. "We love these kids. The ones who fight us hardest





The American Dream. Honored. Preserved. Inspired.

Introducing the National Trust Design in America carpet collection by Karastan. A unique series patterned after the architecture, interiors, and gardens of six historic sites across the country. The rich heritage of these homes is forever entwined in dreams of yesterday, while making your home a beautiful and more personable place in which to live - today.

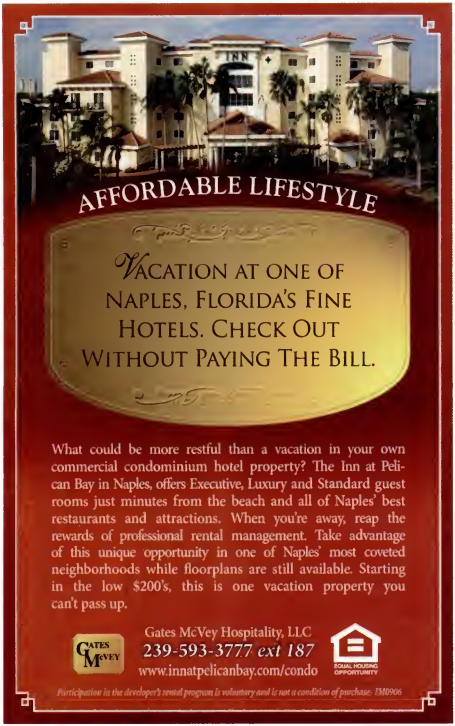
A portion of the proceeds from the purchase of these products goes to support the National Trust Foundation.

Now availabe at:

McCOOLS
FLOORING OUTLET

FISHERS: 11035 Allisonville Road (Village Square) • 578-8050
CARMEL: 598 W. Carmel Dr. (just east of Guilford) • 843-2655
KOKOMO: U.S. 31 South • 453-3039

Karastan





are the ones who need us the most."

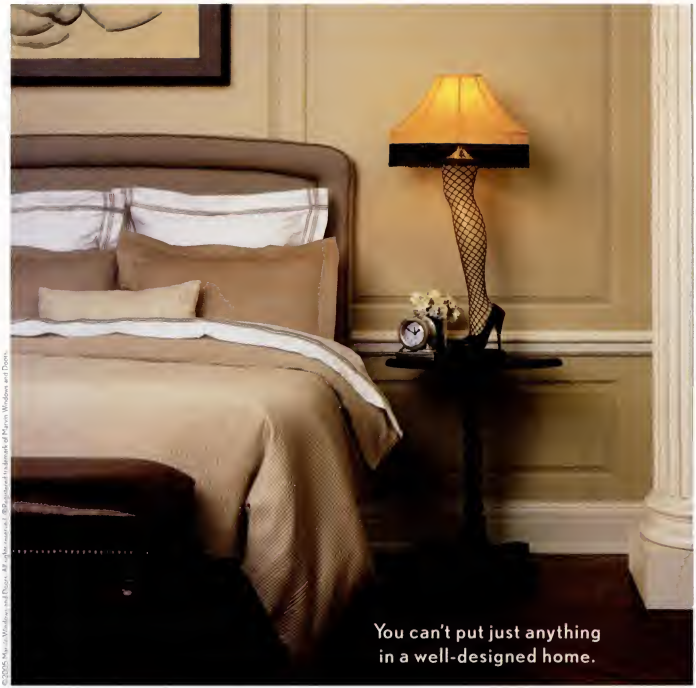
Redwine, who has been a staff member at Escuela Caribe since the 1980s, admits that the program "was more harsh" back then and says things are different today. A blog written by former Escuela Caribe staff member Matt Koehn, however, brings that into question. In a Nov. 15, 2004 entry, he wrote, "I experienced my first physical take-down of a student tonight ... I don't know how to describe my feelings. It was the first time I've been an objective observer to someone being thrown against a wall."

Koehn, whose two-year contract with the school ended last month, has subsequently said the student was screaming uncontrollably and that the shove was not a hard one. Some former students maintain that such aggressive tactics are necessary to get through to the troubled teens. Andrea Skinner, a 33-year-old account manager in Houston, says that when she entered the program at 15, she was a mess. "I was breaking laws, drinking heavily and sleeping with lots of boys," she says. Skinner's parents had tried several other programs before Escuela Caribe, which was a last resort. Skinner considers her two years there among the most transformative of her life. "I didn't enjoy it," she says. "But the school turned me around. I've recommended it to other parents."

New Horizons doesn't deny some charges levied by Scheeres' book and is looking into those made on the Internet. "I don't think any institution can deny that unfortunate incidents happen," says board member Dillon. "We're currently asking ourselves about the Web site, 'Are these realistic grievances?'" Dillon says that Scheeres' desire to see the school closed is unfair to all the kids who have been helped by the program. Redwine believes she is "anti-Christian."

Scheeres says New Horizons has never contacted her in response to the book, and she did not contact the school during the writing process. But *Jesus Land* seems to have had its intended effect, receiving substantial attention in major newspapers across the country.

"They're not operating in the shadows anymore," Scheeres says. ●



©2006 Marvin Windows and Doors. All rights reserved. ® and ™ are owned by or licensed to Marvin Windows and Doors.



Windows and doors are defining features in any room. Now you can define yours with Marvin. Nearly infinite possibilities are meticulously brought to life in a broad array of exterior clad colors, stylish hardware options and divided lite patterns. Specialty wood like Mahogany, Douglas Fir, Cherry and White Oak elevate the simplest shapes. Ask your building professional about Marvin Windows and Doors. Learn more at marvin.com or visit us today.

Brands Inc.
1425 California St.
Columbus, IN
812-379-9566
www.brandslumber.com

Carter Lee Lumber Co.
1717 West Washington St.
Indianapolis, IN
317-639-5431

Roberts Glass & Service Inc.
7707 Records Street
(Just off of Pendleton Pike and I-465)
Indianapolis, IN
317-542-0693
www.robertsglass.com

MARVIN
Windows and Doors
Made for you.®



Still Curious

The author's sequel to *Indiana Curiosities* comes out every bit as bizarre as the original.

BY DICK WOLFSIE

WISH-TV features reporter Dick Wolfsie has spent his career in pet funeral homes, hair museums and Mongolian yurts. Can it be any surprise that the man has a few good stories? In a new edition of Indiana Curiosities *(published by Globe Pequot Press, available next month and excerpted here), Wolfsie picks up where he left off in the 2003 edition. Complementing the old favorites (such as Starke County's rosary made of bowling balls) are dozens of new curiosities—underwater pumpkin-carving, skunk collectors and the following oddballs.*

Court Dates—*Farmland*

In 2006, the six ladies of the Farmland Bridge Club (known as the Bridgettes) put their cards on the table. And their bodies on a calendar. Sleepy Farmland will never be the same.

With the popular 2003 movie *Calendar Girls* as their guide, the seven seniors (all but one was north of 80) decided something had to be done to prevent the proposed demolition of the Randolph County Courthouse. The result was the 2006 Court House Girls Calendar, a tasteful journey through the year that reveals, among other things, a city's commitment to older structures, if you know what I mean.

The idea first bloomed at a brainstorming meeting to save the courthouse. Mimi (who was destined to become Miss October) was asked if the ladies of the bridge club would be willing to show their support for a fundraiser. "Show" was the operative word, here. Support also became an issue.

Mimi requested her bridge buddies to join her, all of whom happily consented, once everyone had agreed they would be in this together, in case they really ended up at the courthouse.

Using replicas of the courthouse to protect their dignity, the images by photographer Mary Ellen Bertram are truly elegant. Even Irata's husband was thrilled. "I want an 8" by 10" glossy," he told his wife. "Buy a calendar like everyone else," Irata told him.

Five thousand calendars have been sold, but they have raised more awareness than eyebrows. Larry Francer, who helped spearhead the project and sells the calendar at his gift shop, Tangle Vine Crossing in Farmland, says "We got calls from all over the world." Francer responds to the occasional critic by saying: "The real embarrassment is tearing down this fabulous courthouse." Francer admits the calendar idea was not unique—other calendars of this sort have been done—but he believes that The Bridgettes are the oldest bevy of beauties to make such a courtly gesture. You be the judge.

Will there be a 2007 calendar? At press time, the ladies had not shown their cards yet. Stay tuned to see what they do show.

Parting Words—*French Lick*

According to cosmetologist Tony Kendall of French Lick, hair is on everybody's mind. I think he meant everybody's head. But that's close enough.

CALENDAR GIRLS A group of sassy seniors who posed for a calendar to save the Randolph County Courthouse is among the new curiosities.

PHOTOGRAPH BY MARY-ELLEN BERTRAM

LAKEFRONT LUXURY CAN BE YOURS TODAY...

Only a limited number available for quick move-in!











Beautifully Decorated Models Now Open to Tour

Drop by the Information Center located in Suite 22 and discover all that the Waterfront Condominiums at Morse Lake has to offer. Don't forget to ask about our Risk Free Reservations!

- Central Indiana's only Lakefront Luxury Condominium Development
- Every condominium suite overlooks Morse Lake
- Boat slip included with each condominium
- Heated swimming pool for fun or relaxation
- Luxurious interior features included

Models Open 12-6 Daily

For further information about the Waterfront Condominiums contact:
Shelly Odendahl at **sodendahl@thewaterfrontcondos.com**
Dave Henderson at **dhenderson@thewaterfrontcondos.com**

The Waterfront Condominiums at Morse Lake



One Waterfront Plaza
On the lake, in downtown Cicero

317.984.6040 | www.thewaterfrontcondos.com

DayMarc HOMES
Distinctively DayMarc!

Kendall has run the Hair Museum in French Lick for over nine years now, a project that began with a 1920s blow dryer that weighed five pounds and has grown (excuse the expression) into the nation's only hair museum.

When customers at his traditional salon, Body Reflections, were intrigued with a few of Tony's artifacts, he began combing the Internet for other hair pieces. The museum, which is housed inside his salon building, showcases hundreds and hundreds of items that reflect the human obsession with hair over the ages: scissors, blow dryers, hair tonics, wigs, permanent wave machines and curling irons. And snake oil.

Part of his collection is a lock of Elvis Presley's hair that Tony bought on eBay, so he knows it's legit. (That's where I got my baseball signed by William Shakespeare.) He also has a priceless wreath of hair that represents human strands from an extended family. These wreaths are rare today, but Tony says they were once real hairlooms. Okay, maybe he said heirlooms, but I like hairlooms better.



HAIRBRAINED IDEA Tony Kendall runs the extremely curious Hair Museum in French Lick.

The museum is in French Lick, one hour south of Bloomington on State Road 37 to Paoli, then Highway 56 west to French Lick. The museum is across from the French Lick Springs Hotel, and can be found on the Internet at www.hairshow.biz/museum.htm.

Lawn Man—*Terre Haute*

Brad Hauter of Terre Haute is in the *Guinness Book of World Records.* He drove a riding lawn mower across the United States in 1999. Then he did it again in 2003. I guess he missed a spot.

Believe it or not, there was no madness to this method. Hauter was selected by Yard Man, a large lawn mower manufacturer, to take one of their vehicles across the U.S. to help promote the Keep America Beautiful campaign, the idea being that clean, well-kept neighborhoods are less apt to attract and foster crime.

Hauter, a former student at Park Tudor in Indianapolis, was coaching soccer in Minnesota at the time, and had done a lot of work with charities. When this opportunity arose, he knew that this was one job worth sitting down for.

Hauter was selected from a group of more than 100 applicants, all of whom had the drive to maneuver the vehicle over 5,000 miles of sometimes rough terrain from New York to Atlanta to L.A.

Along the way, Hauter and his crew

pilates with John
The Before & After Studio



LOOK YOUR BEST, FEEL YOUR BEST

Before & After Photos and Testimonials at www.pilateswithjohn.com
317.251.1988

Marble Uniques ability to fabricate natural stone is limited only by your imagination.









Utilizing state of the art technology Marble Uniques will create a distinctive focal point in your home or business.

Select from hundreds of in stock slabs. Natural Stone, from all over the world, available in countless colors and patterns.

I M A G I N E

MARBLE UNIQUES

SHOWROOM LOCATION

815 West Jefferson, Building No. 4
Tipton, Indiana 46072
317-596-9786
www.marbleuniques.com

To guarantee prompt service
from our staff,
please call to schedule a consultation.

stopped in hundreds of towns and cities. "Everyone was so friendly," says Hauter. "But I think they thought I was going to mow their lawn."

Truth is that Hauter did not do much lawn cutting at all. Instead he focused on PR opportunities to spread the message about a cleaner America. He did, however, spend 600 hours on the lawn mower that first summer, which beat my son by 599 hours.

The mower was retrofitted just a bit, adding cruise control (cruise control?) and a cup holder. Hauter could get the mower up to 30 miles per hour, but admits that while coasting down hills in neutral he often shot up to 50 or 60. "The cops would sometimes pull me over and search my vehicle for grass," laughs Hauter. Ain't cops funny?

By the way, lawn mowers get 30 miles to a gallon. I didn't want you to be up all night wondering about that.

Don't Be an Idiot—*Nashville*

Every locale has a village idiot. But only Story, Indiana, has made it an elected position. We're not sure what the connection is, but ever since the election of Bill Clinton, the good folks in this tiny hamlet—too tiny, in fact, for a mayor or town council—have searched for the person most deserving of this hallowed (and hollow) title.

The city's small saloon, named the Story Still, serves as a kind of Election Central. Tavern regulars submit written nominations to the bartender, who keeps track of the voting. The process is not perfect, but it's better than Florida's.

In the application, Richard Hofstetter, owner of the Story Inn, cautions those making nominations. "Remember, this country is full of qualified candidates, so be specific."

Here are some nominations from the past couple of years:

• The woman who borrowed her grandfather's pick-up and drove over her own foot.

• The guy who mixed chlorine bleach with ammonia to make a cleaning agent, resulting in a mass evacuation from Story's largest office building. Granted, it isn't that big.

• The waitress who kicked off her shoes to dance and discovered that one had landed in the deep fryer.

• A tavern regular who bought a yacht online, sight unseen, for $200,000.

• The tavern guest who knocked himself out opening the door of his own car.

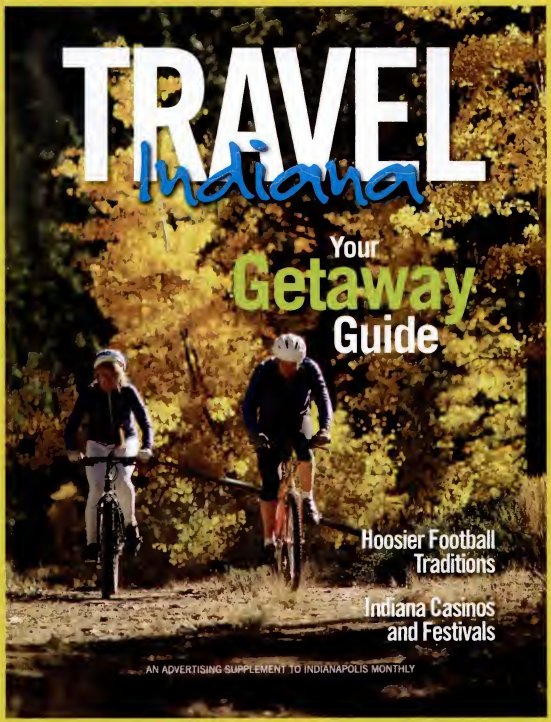
• And my favorite: The man who was learning to hunt with a bow and arrow and brought down his own Chevy Cavalier.

Winners get a one-hundred-dollar credit at the bar and the honor of having their certificate of idiocy hung on the wall.

If you are interested in becoming the village idiot, you don't have to actually live in Story, Indiana, or even do something stupid right in town, but your nomination must come from a regular patron of the tavern. You might not even know you've been nominated, but your stupidity makes for great bar conversations. ●



Indianapolis



PRESENTED TO YOU BY

SWITZERLAND COUNTY
TOURISM
VEVAY, INDIANA
800-435-5688 www.vevayin.com

cheap EATS

As any fast-food fanatic or college kid can attest, dining on a dime is easy (*Hello, Taco Bell!*)—it's eating good food for a good price that's the real challenge. So, armed with nothing but a $10 bill and our appetite, we hit the streets in search of the city's very best eats for the very least money. We found 'em, one by one, scattered around the city's dives and diners, in bistros and in bars—the best meal deals in town, from places that consistently deliver excellence in exchange for mere pocket change. Here, then, are 30 terrific ways to eat well, on the cheap, in Indy. Plus: the buffet-lover's bible; the Great French-Fry Face-Off; where to find that elusive free lunch (it exists!); and more.

Edited by Christine Speer

Photographs by E. Anthony Valainis

Additional reporting by Lesley Goldsmith, Jane Matlaw Mackintosh, Amy Wilson, Natalie Meyerriecks, Amy Yamnitz Schwartz and 6 volunteers

1. THE BUTCH CASSIDY TACO

Roscoe's Tacos, 642 S. Madison Ave., Greenwood, 859-0043

Sure, you can find cheap tacos all over town. But Roscoe's Tacos—until now, a secret that southsiders pretty much kept to themselves—serves a standout crunchy taco with ground-beef chili, lettuce, tomatoes, cheese, black olives, diced onion and sour cream. It's easy to order a la carte (the Butch and other tacos are just under two bucks apiece), or you can get a sampler that mixes tacos with nachos, burritos, beans and cheese, or black beans and rice. (Even the biggest, most expensive platter tops out at a mere $6.60.) Neither the place nor the ingredients is the least bit fancy; both are straightforward and familiar, and the cheerful staffers assemble your order right in front of you. For dessert, there's a bowl of candy marked "10¢ each." Charming. And cheap.

Open Monday through Saturday 10:30 a.m. to 10 p.m.; Sunday 11 a.m. to 8 p.m.

$1.89

WHERE TO GO IF YOU'RE ..

Out to Brunch

3 SISTERS CAFE
6360 N. Guilford Ave., 257-5556
Average Menu Price: $6

There's no wrong order at 3 Sisters: The menu touts about a million variations on the egg scramble (each one better than the next), plus pancakes, crispy-edged French toast, omelets stuffed with goodies, potatoes and multi-grain honey granola—all good, all cheap.



$8.25

2. PUB PLOUGHMAN'S PLATTER

Broad Ripple Brewpub, 842 E. 65th St., 253-2739

The Pub Ploughman's Platter at the Broad Ripple Brewpub provides an admirably up-to-date version of the old country-lunchpail classic. The brewpub piles an assortment of crisp veggies—red, yellow and green peppers; broccoli; celery; tomatoes; carrots; lettuce—as well as seasonal fruits, chewy pita points and thick hunks of pepperjack cheese on a heaping tray, plus a yogurt-ranch sauce and a healthy dollop of hummus for dipping (both housemade). Need meat? For an extra 50 cents the kitchen will throw in savory sliced summer sausage, hot off the grill.

Monday through Thursday 11 a.m. to midnight; Friday and Saturday 11 a.m. to 1 a.m.; Sunday 3 p.m. to 10 p.m.

3. HOT POT PIG

Ralph's Great Divide, 743 E. New York St., 637-2192

$3.49

Don't be daunted by the name: This well-loved dish is the best potato soup around, made with gooey hot-pepper cheese and loads of bacon. A big bowl is $1.30 more, but a cup usually packs enough potato—and pig—to satisfy.



Monday through Thursday 10:52 a.m. to 8:59 p.m.; Friday 10:52 a.m. to 9:57 p.m.

4. BRATWURST

DynoJax, 3742 E. 82nd St., 849-3647

Streetside hot-dog stands got nothin' on DynoJax, the northside Chicago-style hot-dog joint with ketchup-red counters, mustard-yellow walls, and the strongest selection of Italian and Polish sausages, hot dogs, corndogs, beef and brats this side of, well, Chicago. Our fave? By a nose, it's the juicy char-broiled brat, tucked inside a warm poppy-seed bun slathered with spicy mustard and layered with grilled onions or sauerkraut (or, for 30 cents more, both). Not a brat fan? (That's illegal, you know, in the Midwest.) Neither dog nor sausage nor beef runs more than $4—try 'em all.

$2.90



Monday through Saturday 11 a.m. to 9 p.m.

5. SPRING ROLLS

Viet Bistro, 5763 E. 86th St., 598-1899

$3.95

This serene little spot for Vietnamese makes our favorite spring rolls in the city—both soft and deep-fried, vegetarian and meat. Each rice-paper–wrapped roll packs a veritable salad inside; even the soft ones crunch as you bite through the layers of bean sprouts, noodles and stalks of chives. They're incredibly fresh-tasting (the secret's the smidge of mint!), and perfectly paired with the housemade peanut-sesame sauce. For dessert, the menu advertises the "very special" cream puffs—flaky, only mildly sweet pastries filled with thick cream. At $2.95 a pair, they're worth every cent.

Daily 11 a.m. to 3 p.m. and 5 p.m. to 9:30 p.m.; Friday and Saturday 5 p.m. to 10 p.m.



6. "LA CUCINA" SANDWICH

Northside News Cafe, 5406 N. College Ave., 254-8110

You can't go wrong with the News Cafe's sandwiches—they're stacked tall with excellent ingredients, then grill-pressed flat and served steaming hot. But the La Cucina Italiana—a pile of Genoa salami, hot cappocolo, roasted red peppers, pepperoni, melted provolone, lettuce and tomato served between crusty Italian bread doused with tangy balsamic vinaigrette—is a gratifying combination of flavors if ever there was one. And with the accompanying bag of Mike-sell's potato chips and a dill pickle spear, the hulking sandwich, served in halves, might even end up as lunch *and* dinner.

Open Monday through Friday 7 a.m. to 7 p.m.; Saturday 8 a.m. to 7 p.m.; Sunday 8 a.m. to 3 p.m.



$6.75



Graze Anatomy

Looking to get lots of food for little cash? Best learn your way around the all-you-can-eat buffet. Here's the on the city's best smorgasbords.

THE PLACE	THE PRICE	THE SPREAD	THE CLAIM TO FAME	THE DARK HORSE	WHAT TO SKIP	BUFFET-BUFF TIP
Bearno's Pizza 1 N. Pennsylvania St., 631-1977	**$7.33 (lunch)**	Pizza and pasta. Pizzas range from standard "pepperoni" to exotic "taco"; pastas play it safe with crowd-pleasers like spaghetti and lasagna.	Pizza, pizza, pizza. And then more pizza.	The crustless pie. The baked cheese actually works like a crust; it's crunchy with a soft, chewy middle—delicious.	The salad. Only an amateur would take up precious pizza room with plain-Jane lettuce and bottled ranch.	The whole city seems to lunch here on Fridays—so supplies deplete quickly. Go early, or wait until Monday.
India Garden 143 N. Illinois St., 634-6060 830 Broad Ripple Ave., 253-6060	**$7.99 (lunch)**	Mostly Northern Indian cuisine, including curries, seasoned tandoori dishes, garlicky naan, kababs and chicken tikka masala.	Curries, especially the nav rattan (yellow, and packed with veggies—and less spicy than the red); chicken tandoori and warm naan.	Spinach with anything. The channa masala—spinach with chickpeas—may look like mush, but it tastes delicious.	Rice. (You can make that at home!) Go for extra naan instead. And skip anything that's not Indian (like the iceberg salad).	I.G. is great for lunch: You can be in and out in 30 minutes. Plates are cleared and drinks filled at lightning speed.
Cairo Cafe 3047 Lafayette Rd., 926-2233	**$7.99 (lunch) $9.99 (dinner)**	A smallish selection of Egyptian food redolent of Mediterranean and Middle Eastern cuisines, including taboulli, falafel, flatbread and casseroles.	Koshery—a noodle dish with rice, lentils, onions and zesty tomato sauce—and the best baklava we've eaten stateside.	Omm ali. The bland-looking dessert is like bread pudding made with phyllo, raisins, coconut and almonds in a thick, milky cream.	Nothing. C.C.'s food is all house-made, all authentic and all tasty. So go ahead—get both desserts.	Live it up and ask for the iced three-spice tea (with sage, cardamom and cinnamon) for an extra $1.50.
Da Blue Lagoon 5168 N. College Ave., 924-9410	**$6.95 (weekday lunch) $7.95 (weekend lunch)**	Jamaican specialties like jerk pork and wings, various fritters, hot buttered veggies, miniature beef patties, sweet chicken stews, and curry chicken Florentine.	Authenticity. It's one of the few places in town to get Jamaican food made by a Jamaican; the jerk is far better than the local chains' attempts.	Rice and beans. Wee thyme branches in the rice look unappetizing, but they're barely noticeable, save their light, lemony flavor.	The Port Royal fried chicken. There are KFCs all over the city; here, you want the jerk, the meat pies and the hearty stews.	Beware the unmarked sauces by the desserts: They're for meats, not cakes. (One is Jerk sauce—a painful surprise on a chocolate cake.)
Cedar's Place 4202 W. 56th St., 297-7131	**$7.49 (lunch)**	A wide selection of Lebanese and Greek dishes: hummus, lamb, taboulli, curried beef and chicken, buttered garlic potatoes, beef sausage, and more.	Curry chicken (with onions and peppers in a smooth red curry sauce) and the gyro meat—Greek-style strips of lamb—paired with pita and tzatziki.	Fava-bean salad. It seems like pitch-in fare, but it's a fresh mix of fava and garbanzo beans, onions, parsley and garlic in a light, citrusy dressing.	The hummus, which is average at best. Same with the veggie stews.	Cedar's offers both halal- and kosher-style foods on the buffet—and the owner plans to add more of each this fall.

ILLUSTRATIONS BY AARON MESHON



$5.75

7. PB&J

Hoaglin to Go Cafe & Marketplace, 448 Massachusetts Ave., 423-0300

The folks at Hoaglin to Go Cafe may call their peanut-butter-and-jelly sandwich the "Take You Back PB&J," but this sammy goes well beyond the soggy, jam-soaked white bread (with just the barest swipe of peanut butter) we remember trading our friends for their ham-and-cheese. This upgrade features roasted peanuts crumbled over creamy peanut butter and sweet, sliced strawberries (gee whiz, real strawberries!) atop strawberry preserves, all of which sits between two slices of warm whole-wheat toast. Salty kettle chips and a dill pickle seal the deal.

Daily 8 a.m. to 2:30 p.m.



8. PULLED PORK

Hoghead's BBQ, 6420 Cornell Ave., 257-4644

$7.99

Hoghead's barbecue is the real deal—succulent hickory-smoked pork shoulder pulled into tender bits and served with a side of Hoghead's own barbecue sauce. A sandwich with a side of the smoky baked beans (tinged with jalapeño and onion) is only $5.99, or $3.99 as a lunch special, but order the larger platter for a few bucks more, and you'll get a heaping pile of the meat, plus two sides—try the corn casserole and baked apples—in addition to the worth-the-trip fried biscuits with apple butter for $2.99.

Monday through Wednesday 11 a.m. to 9 p.m.; Tuesday 11 a.m. to 10 p.m. Friday and Saturday 11 a.m. to 11 p.m.; Sunday noon to 8 p.m.

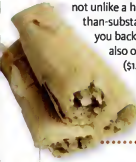
9. TAMALES

$2.00 each

The Tamale Place, 5242 Rockville Rd., 248-9771

The tiny tamale shack isn't much to look at, but the hefty corn-dough cakes it turns out are heaven in a cornhusk—stuffed with chipotle chicken, poblano chiles, pork, beef or beans, as well as your choice of the smoky red or mild green chile sauces. Because the soft masa dough that surrounds the meat is dense and filling, most folks find that two meat tamales and one rich chocolate tamale (which is not unlike a heavy, gooey brownie) make a more-than-substantial meal—and one that only sets you back about $6. The very hungry should also opt for a small side of tortilla chips ($1.50) and thick white cheese dip ($2.50)—both made in-house.

Monday through Saturday 9 a.m. to 6 p.m.





$6.95

11. NAPOLI CALZONE

Puccini's Smiling Teeth, 13674 N. Meridian St., Carmel, 580-0087; 11693 Fall Creek Rd., 842-2356; 1508 W. 86th St., 875-9223; 3944 E. 82nd St., 842-4028; 7829 Sunnyside Rd., 823-0027; 8993 E. 116th St., Fishers, 579-0572

The secret to this locally owned chain's calzones (there are seven types in all) lies in the ingredients—things like zesty housemade sauce; soft, yeasty dough; ricotta, Gorgonzola, smoked Gouda and goat cheeses; fresh tomatoes; barbecued chicken; hand-rolled meatballs. And nowhere is this more obvious than in the simplest of the bunch—the Napoli calzone, a puffed crescent of lightly browned dough stuffed with salty Italian ham and ripe Roma tomatoes ensconced in layer upon layer of melted mozzarella and provolone. *Perfetto.*

Monday through Thursday 11 a.m. to 2 p.m. and 4 p.m. to 9 p.m.; Friday 11 a.m. to 2 p.m. and 4 p.m. to 10:30 p.m.; Saturday noon to 10:30 p.m.; Sunday noon to 9 p.m.

10. SHRIMP PUD WUN SEN

Thai Taste, 5353 E. 82nd St., 578-9722

For a buck less, you can get this enormous pile of silvery noodles topped with chicken, beef or pork, but the shrimp here are so tasty that it's worth the extra charge. That, and seafood goes especially well with the salty mix of green onion, black mushroom and cilantro stir-fry. And don't fret if $10 seems steep for a noodle dish—you'll have leftovers.

$9.95

Tuesday through Friday 11 a.m. to 3 p.m. and 5 p.m. to 9 p.m.; Saturday and Sunday 11 a.m. to 9 p.m.



WHERE TO GO IF YOU'RE...

On a Lunch Break

YATS
5363 N. College Ave., 253-8817;
659 Massachusetts Ave., 686-6380
Average Menu Price: $5.50

At this bohemian purveyor of New Orleans soul food, a laid-back staff ladles all types of homemade Creole stews—etouffee, gumbo, ropa vieja—on a plate over rice, tosses in some French bread, and sends you on your way with a stick-to-your-ribs lunch.

Fry, Fry Love



The french fry: It's the king of the cheap eat (a small order at McDonald's is $1.03!), and versatile to boot. We compared four Indy faves—and found that what Mickey D's boasts in frugality, the local guys more than make up for in form.

The All-American

96th Street Steakburgers
4715 E. 96th St., 844-6351

THE FRY: Firm, skinny, golden-brown and crispy **THE PRICE:** $1.49 for a small order **THE FLAVOR:** Tastes vaguely of the oil in which it was fried, and is pleasantly starchy and slightly salty **SERVED WITH:** Ketchup, on request **HOW IT COMPARES TO MCDONALD'S:** This local fast-food joint offers an improvement on the same model—just as thin, but more potatoey and less salty. Plus, many of these fresh-cut fries are skins-on.

The Euro

Brugge Brasserie
1101 E. Westfield Blvd., 255-0978

THE FRY: Fat and orange, thanks to the peanut oil in which they're fried **THE PRICE:** $2.95 for a small order **THE FLAVOR:** Crisped without, soft within, and zesty from sea-salt–and-pepper seasoning **SERVED WITH:** Dipping sauces such as hot curry, horseradish and French herb pesto (*Ooh la la!*) **HOW IT COMPARES TO MCDONALD'S:** This fry—*excusez, s'il vous plait*—this *pomme frite* is bigger, with a peppery bite that would overwhelm the fast-food version.

The High-end

Taste Cafe & Marketplace
5164 N. College Ave., 925-2233

THE FRY: Thin, soft, pale yellow and flecked with bits of fresh parsley **THE PRICE:** $2.75 for an order **THE FLAVOR:** Utterly un-greasy and briny with sea salt and cracked pepper, with a slight minty kick from the parsley **SERVED WITH:** A cool, creamy cup of garlic-basil aioli, made in-house **HOW IT COMPARES TO MCDONALD'S:** Taste's fry is less salty, less mealy, less greasy—and, with the fresh aioli, more addictive.

The Lowbrow

Oaken Barrel Brewing Company
50 N. Airport Pkwy., Greenwood, 887-2287

THE FRY: Thick and waffle-cut **THE PRICE:** $7.45 for the famed nacho fries **THE FLAVOR:** Like a potato dropped in a fryer **SERVED WITH:** Ground beef (for $1 extra), jalapeños, black olives, onions, tomatoes, melted cheddar and jack, and sour cream. Plus sides of salsa, ketchup and—oh, dear Lord—ranch dressing, on request. **HOW IT COMPARES TO MCDONALD'S:** Where McDonald's meets Taco Bell, without the artificial flavoring.



$9.50

12. FRIED OYSTERS

Zydeco's S, 11 E. Main St., Mooresville, 834-3900

The lunch deals at this Cajun gem in Mooresville are great ($8.50 po' boys, $5 cups of gumbo, $9 combos), but next time you go, try not to overlook the fried oysters. Fat and fleshy, these guys are dipped in a salty, spiced breading, deep-fried until crispy and served up on a bed of greens with cocktail sauce. Listed as an appetizer at lunch and dinner, the oysters make for a gratifying little meal, especially with the gratis side of warm French bread and mustard-vinaigrette sauce. If you can spare a couple more bucks, finish up with the massive made-from-scratch beignet, served under a mountain of powdered sugar (only $2!), and you've got yourself a real New Orleans fete, we guarantee.

Thursday 5 p.m. to 10 p.m.; Friday 11 a.m. to 2 p.m. and 5 p.m. to 10 p.m.; Saturday 2 p.m. to 10 p.m.; the first Sunday of every month 11 a.m. to 2 p.m.



13. PEAR-AND-ROQUEFORT SALAD

Taste Cafe & Marketplace, 5164 N. College Ave., 925-2233

Taste does a beautiful job with even the simplest of dishes—the pear-and-Roquefort salad has but five ingredients, and nevertheless manages to satisfy. The scattering of bleu-cheese crumbles has a heft that's nicely balanced by sweet candied walnuts and thin, juicy sliced pear. Fresh, crisp organic field greens (from the local Seldom Seen Farms) have been tossed in a sherry vinaigrette, and when all the ingredients are thrown together in the big ceramic bowl, this salad's big enough to split.

Monday 8 a.m. to 2 p.m.; Tuesday through Friday 7 a.m. to 3 p.m.; Saturday and Sunday 8 a.m. to 3 p.m.

$6.25

WHERE TO GO IF YOU'RE ...

With the Kids

FOUNTAIN DINER
1105 Prospect St., 686-6019
Average Menu Price: $5

This retro diner offers lots for kiddos to look at (a real jukebox and swivel stools), lots to do (pool tables in the soda shop and duckpin bowling upstairs), lots of affordable meals (grilled cheese and curly fries) and, most importantly, an awesome sundae with hot fudge, nuts, whipped cream and a cherry on top.



14. SCOTCH EGG

MacNiven's Restaurant & Bar, 339 Massachusetts Ave., 632-7268

The Scotch egg appetizer at the laid-back Mass Ave bar only consists of one egg, but you'd be surprised at just how much of a meal one egg can be after it's been hard-boiled, surrounded in sausage, dipped in beaten egg yolk, rolled in bread crumbs, baked, deep fried, cut into sixths and then served up with a bowlful of red-pepper aioli—a fiendishly addictive, artery-assaulting, nobody-cares-because-it's-just-so-delicious meal.

Kitchen is open Monday through Thursday 11 a.m. to 10 p.m.; Friday 11 a.m. to 11 p.m.; Saturday noon to 11 p.m.

$5.95

15. PIZZA BY THE SLICE

Bazbeaux, 334 Massachusetts Ave., 636-7662; 811 E. Westfield Blvd., 255-5711; 111 W. Main St., Carmel, 848-4488

$2.25

The Bazbeaux weekday special is a steal: one big "traditional" slice (with a choice of "normal" toppings—pepperoni, ham, pineapple, jalapeño, etc.) for just over two bucks, and "exotic" slices (e.g. Genoa sausage, BBQ shrimp, goat cheese, pesto) for just a dollar more. Tack on a small tossed salad for a dollar, and a soft drink for $1.25. Bonus: The Downtown and Carmel locations both feature a lunch-special counter for grab-and-go patrons.

Sunday through Thursday 11 a.m. to 10 p.m.; Friday and Saturday 11 a.m. to 11 p.m.

16. HALF A PASTRAMI SANDWICH

Shapiro's Delicatessen, 808 S. Meridian St., 631-4041; 918 S. Range Line Rd., Carmel, 573-3384

$4.95

Yes, you know about Shapiro's ginormous pastrami sandwich (and the kosher dog and the matzo-ball soup), but did you know that you can get half a pastrami (or half any sandwich, save the Reuben) for a little over half the price and still wind up with almost a quarter-pound of meat? With the dough you've saved, try a side of potato salad ($1.95) and a piece of harvest cake ($3.25).

Monday through Saturday 6:30 a.m. to 8 p.m. (in Carmel, 6:30 a.m. to 9 p.m.); Sunday 6:30 a.m. to 8 p.m.

17. HOT AND SOUR SOUP

Cafe O, 111 Monument Circle (Chase Tower), 756-8000

At other Chinese establishments, this staple soup—a mix of chicken stock and vinegar laden with spicy red and black pepper, crunchy vegetables, and bite-sized bits of chicken—often disappoints with too much salt, too much starch, or too little chicken. Never at Cafe O, where the ingredients are balanced just so. And here's the kicker—a hefty pint of the stuff, served steaming hot with a wax-paper bag full of crunchy fried noodles and a fortune cookie, is only $1.75. If you're ravenous, throw in a side of steamed dumplings ($2.50), and you'll feast.

$1.75

Monday through Friday 11 a.m. to 3 p.m. Cash only.



18. CHOCOLATE MILKSHAKE

Johnny Rockets, 49 W. Maryland St. (Circle Centre), 238-0444



Maybe it's because the folks at this 1950s throwback serve their shake in a chilled metal mixer, allowing the drinker to pour it, sip by sip, into the glass, but this chocolate shake stays thicker and creamier longer than any we've ever seen. Which is good, because you'll want to savor the chocolatey (but not overly rich), sweet (but not even a little bit syrupy) dessert for as long as you can. For the daring: Try the peanut-butter–chocolate shake for the same price—it tastes like melted Reese's Cups.

Monday through Saturday 10:30 a.m. to 9 p.m.; Sunday 11 a.m. to 6 p.m.

19. APPLE FRITTER

Illinois Street Food Emporium, 5550 N. Illinois St., 253-9513



Now that apples are finally in season—and bikinis are finally not—there's no better time to roll into the Illinois Street Food Emporium for the apple fritter, one of the sweetest treats in town. A hard, sugared icing glaze surrounds a light-and-airy center generously dotted with mighty chunks of baked apple and swirled with fragrant cinnamon, for a pretty little pastry that's surprisingly substantial, and that, at just over two bucks a pop, lets you fritter away something besides your cash.

Monday through Saturday 7 a.m. to 4 p.m.

CHEAP THRILLS

Little treats to let you splurge (yum!) and save (yay!)

20. DOUGHNUTS A GO GO

Long's Bakery, 2301 E. Southport Rd., 783-1442; 2300 W. 16th St., 632-3741



The sugared yeast doughnuts made daily at this indy institution are but 41 cents per doughnut. So are the applesauce, blueberry and powdered versions. The filled (with jelly or cream) or dipped (in chocolate or butterscotch) varieties are seven cents more, and the twists are five cents more than that. Which means you could buy two applesauce, two yeast, two jellies and a twist for less than the price of a grande Starbucks cappuccino. Or three yeasts, three jellies and a dipped, or a twist, four dipped and two powdered, or two twists, four blueberry and a cream-filled, or ...

Daily 5:30 a.m. to 10 p.m. Cash only.

21. ROOT BEER FLOAT

Mug 'N Bun, 5211 W. 10th St., 244-5669



Ten dollars at this renowned westside drive-in goes an awfully long way in various combinations of greasy onion rings, double cheeseburgers, coney dogs, corndogs, milkshakes and fried-apple sticks. But no matter what the order, before you pull away, don't forget to tack on the legendary root beer float—a frosted glass of Mug 'N Bun's smooth, syrupy soda (concocted from their own recipe), made thick and frothy with a big dollop of vanilla ice cream. Oh, and don't forget to tip the carhop.

Monday through Thursday 10:30 a.m. to 10 p.m.; Friday and Saturday 10:30 a.m. to 11 p.m.; Sunday 11 a.m. to 10 p.m. Cash only.



Free Ranging

Who says there's no such thing as a free lunch? Our reporter spent a day having them all over town.

By Christopher Collins

Whoever said you shouldn't go to the grocery store hungry obviously isn't going to the right grocery stores.

I set out one Saturday with a mission: to raid the city's markets for the ultimate food deal—the free sample. I would stand at portable tables and dine off cocktail napkins; I would eat with toothpick utensils and sip from plastic ramekins. I would go out hungry and come home full, and I would do it without spending a dime.

My moveable feast began with breakfast at Broad Ripple's **Sunflower Market** (1021 Broad Ripple Ave.). Under the clean lights of this shiny newcomer, bite-sized bits of chicken sausage sat sizzling on an electric skillet. I stabbed a couple with my toothpick, and then shuffled along to the aisle where tiny cups of applesauce and a plate of sweet Athena melon—a welcome thirst-quencher—beckoned.

I later helped myself to seconds (and thirds) of sausage at **Wild Oats** (1900 E. 86th St.). The big bites of sweet, spiced Abruzzi were unmanned, allowing foragers like me to make return trips without braving the accusatory glare of a vendor, and I wandered the store, greedily planning to fill up on multiple helpings of whatever organic cheese or soy-burger bites I'd see along the way. Of course, comeuppance came in the form of the only other offering I could find: orange-flavored cod-liver oil, served with small bits of bread. Would I select cod-liver oil as an omega-packed dietary supplement? Yes. But as a tasty sample? Not so much.

I took off in search of a place less concerned with heart health and more likely to serve some cheddar cubes or rolled-up slices of roast beef (or, better yet, both—and with a few hunks of bread from the bakery plate). Surely the big northwestside **Kroger** (2550 Lake Circle Dr.) wouldn't let me down!

Reader, it did. A plate of warm watermelon and a few toothpicks was all the chain had to offer, and by the time I got to the northeast side's **Trader Joe's** (5473 E. 82nd St.), I was so ravenous—and so parched—I thought the sparkling-blueberry-juice station was a mirage. But my carbonated, fruity oasis was very real, and very tasty. And the sugar boost it gave me proved valuable in the next leg of my quest, what I knew would be the Shangri-la of samples—big-box stores.

First up, **SuperTarget** (4850 E. Southport Rd.). SuperTarget has its own generic gourmet brand, Archer Farms, which makes everything from mustard-flavored snack mix in the chip aisle to seasoned chicken breasts in the meat case. On my sample Saturday at this massive chain, it was like I had stepped into a commercial for lovely, fictitious Archer Farms, a well-seasoned, well-stocked world where the trail mix never runs out and tortilla chips are born in flavors like "lemon-chili." It was lunchtime, and here was lunch: Archer Farms Parmesan-garlic kettle chips and a nice-sized hunk (or two) of bratwurst straight off Archer Farms. (Bonus: A few aisles away, there were diminutive cupfuls of Archer Farms' sugar-free peach iced tea to wash it all down.)

I left happy, and also hopeful that my next stop—**Sam's Club** (3015 W. 86th St.)—would apply the same overstocked-warehouse approach of "more is more" to samples as it does to groceries to supplement the SuperTarget snacking.

Jackpot. Sam's offered hot pieces of tender ribeye steak (steak!), chewy chunks of chocolate-chip cookies and cinnamon-apple cobbler topped with whipped cream—a veritable buffet. Thusly encouraged by one price club's generosity, I moved on to the competition: **Costco** (6110 E. 86th St.).

Ah, Costco. If only I had known. The thrill of the hunt had been fun, but if I'd come here first, there would have been no need to roam. With samples every few aisles (and miles of aisles), there's more than enough food to make a meal (and what a meal!): corn flautas filled with hot shredded steak; cheese and guacamole; tangy mango salsa with chips; big bites of grilled kosher beef franks; light-as-air cream puffs; meatballs in pools of smoky barbecue sauce; and skewers of shrimp. Aside from getting caught behind the occasional customer who lingered, unaware of sample-stand protocol (take your food and move on, people!), it was a lovely lunch. I didn't even hit all the vendors before I decided that Mission Sample-scramble had been accomplished. "Nothing for me today, thanks!" I muttered, toothpick in mouth, slipping past the Inquisitive checkout person. I ambled to my car, stomach full and wallet heavy in my pocket.



22. BUDDY'S SHRIMP ROLL

The Barking Dog Cafe,
222 E. Market St. (City Market), 354-7231

At The Barking Dog, a quaint little corner shop in the City Market, the shrimp-based stepchild to the oh-so-popular (and oh-so-pricey) lobster roll is actually just as desirable, and far more affordable. Chunks of sweet pink shrimp and green onion in a light, mayo-based dressing are served on a toasted New England–style top-loading roll with lettuce. Kettle chips—plain, sea-salt–and-vinegar, or black-pepper varieties—come on the side.

$7.75

Monday through Friday 11 a.m. to 2 p.m. Cash only.

23. GRILLED TENDERLOIN

Rock Cola 50's Cafe,
5730 Brookville Rd., 357-2233



Rock Cola 50's Cafe one-ups this typically fried Hoosier favorite with its own enormous grilled version, which is marinated in teriyaki, cooked on a seasoned grill and served on a warm Kaiser roll. The grilling means that it's both juicier and more flavorful than its deep-fried counterpart, but this saucer-sized monster is still a far cry from health food, especially if you tack on the deep-fried onion rings ($1.79)—which you absolutely should.

$4.99

Tuesday through Saturday 7 a.m. to 2:30 p.m. Cash only.

24. FRISCO MELT

Steak 'n Shake, numerous locations throughout Indy

Okay, so it's fast food. But it's perfect: Buttered sourdough toast slathered with tangy Frisco sauce sandwiching two thin beef patties (separated by melted slices of Swiss and American cheeses) and warm tomato—no other restaurant has a melt so perfectly grilled, so buttery, so cheesy, zippy and meaty. That, plus 24-hour-a-day access? It's a no-brainer.

$4.59

24 hours a day, daily.



$5.49

25. BULGOKI

Asiana Luncheon, 222 E. Market St. (City Market), 634-9266

You're not wrong to go for the reasonably priced sushi at this Japanese/Korean kiosk in the City Market, and the seaweed salad is one of the freshest versions you'll find downtown. But the real superstar in Asiana's bargain bunch is the bulgoki, a hulking portion of the Korean specialty served on fried rice. Long strips of beef are marinated in rice wine before they're cooked, so the meat is at once sweet and salty; tender, but laced with the taste of hot-off-the-grill beef for which we'd gladly pay more—but, happily, don't have to.

Monday through Saturday 10:30 a.m. to 2:30 p.m. Cash only.

WHERE TO GO IF YOU'RE...

On a Date

SAWASDEE
1222 W. 86th St.
844-9451
Average Menu Price: $8

No roaming violinists or dark corners here, but this Thai spot is small enough to be intimate, and ethnic enough to be exotic. The decor provides plenty of talking points, and servers don't distract. And, most importantly, the food is unswervingly great—so even a bad date isn't a total loss.

WHERE TO GO IF YOU'RE ...

A Veg Head

UDUPI CAFE
4225 Lafayette Rd., 299-2127
Average Menu Price: $8

At Udupi Cafe, everything is veggie-centric, from the hearty Vegetable Korma to the spicy Rasam soup; even the buffets are priced under $10. Yes, it's in a characterless strip mall, the decor is modest, and you have to venture down a long, drab corridor to find it. But that's probably why it's so cheap.



26. GRILLED MAHI MAHI SANDWICH

Bub's Burgers and Ice Cream, 210 W. Main St., Carmel, 706-2827

Judging by the hundreds of photos of the customers who've conquered the one-pound "big ugly" burger, beef will always be the draw at this charming little shop on Carmel's Monon Trail. Which would be just fine if the grilled mahi sandwich weren't so darn good: Served on thick, garlicky focaccia with a side of tangy peach-mango salsa, the fish is light and tender (and, at your request, blackened)—not only a boon to people who've had their fill of burgers, but also a welcome respite for those who are starting to get a little big (or ugly) themselves. Just don't expect to get your picture on the wall, lightweight.

Sunday through Thursday 11 a.m. to 9 p.m., Friday and Saturday 11 a.m. to 10 p.m.

27. HOT WINGS

Average Joe's, 814 Broad Ripple Ave., 253-5844

No big surprise that chicken wings made the list—wings are always cheap, almost everywhere. But that's because almost everywhere, the meat on the bone is even skimpier than the price. Not so at Joe's. Here, 12 wings is a meal, not just a precursor to four more orders. This Broad Ripple hangout serves the brawniest wings we know of, grilling (rather than frying) them for a sort of smoky flavor, and then drenching them in one of 13 sauces—we like the basic (but biting) "medium." Go on Wednesday for 50-cent Wing Night, and you'll be able to spring for a couple of beers to wash 'em down.

Monday through Friday 4 p.m. to 3 a.m.; Saturday noon to 3 p.m.; Sunday noon to 12:30 a.m.



28. ROAST BEEF HASH

City Cafe, 443 N. Pennsylvania St., 833-2233

Folks tend to rave about this cafe's sweeter entrees—namely the corn-flaked French toast and syrup-soaked granola pancakes—but we're rather fond of the savory roast beef hash, a melange of potatoes, onions, peppers and roast beef, with toast and eggs made to order. (Hint: sunny-side-up means warm yolk for dipping. Mmmm.)

Monday through Friday 7 a.m. to 2 p.m.; Saturday 8 a.m. to 1 p.m.



29. HALF-ORDER OF BREWERY NACHOS

Rock Bottom Restaurant and Brewery, 10 W. Washington St., 681-8180; 2801 Lake Circle Dr., 471-8840

Much as we tend to pooh-pooh chain cuisine, it's no secret that Rock Bottom really knows its nachos. Here, blue and white corn chips are smothered with refried beans, gobs of melted cheese, onions and hot peppers (and, for an extra $1.49, heaps of guacamole) for a spicy, cheesy, delicious mess. What is a secret, though, is that the ridiculously large order comes in still-more-than-ample half-portions if you ask—but ask you must, because the smaller nacho plate isn't listed on the menu.

Monday through Thursday 11 a.m. to 1 a.m.; Friday and Saturday 11 a.m. to 2 a.m. (11:30 a.m. to 2 a.m. at the northside location); Sunday noon to midnight (11:30 a.m. to midnight at the northside location)





$4.25

30. DOUBLE HAMBURGER WITH CHEESE

The Workingman's Friend, 234 N. Belmont Ave., 636-2067

The Double with Cheese ($4.25) is the thing to get at this blue-collar city institution; it's two thin, crispy-round-the-edge patties topped with American cheese, stacked between three out-of-the-bag buns and topped with your choice of the traditional fixings. Add onion rings ($2.50) and a frosty schooner of beer ($3.25) for a tasty trifecta to please any working man ... or woman.

Monday through Friday 11 a.m. to 8 p.m.; Saturday 11 a.m. to 3 p.m. Cash only.



GRAND PRIZE A four-year loan of this 1683 Stradivari violin awaits one laureate of Indianapolis's International Violin Competition of Indianapolis.



Trial by fire

He was a wunderkind, praised for his virtuosity before he was 10. Then a terrible accident almost took his life. This month, Augustin Hadelich's long road to recovery brings him to the International Violin Competition of Indianapolis—and, possibly, back to the spotlight he thought he might never see again.

By Tony Rehagen

VIOLIN PHOTO, E. ANTHONY VALAINIS; HADELICH PORTRAIT, ROSALIE O'CONNOR

People stare.

Even on the two-block walk along Central Park West to pick up his dry-cleaning, Augustin Hadelich can feel the eyes of passersby—hard looks that penetrate and pick at his confidence. He tries to ignore them, hides his right hand in his pocket while lifting his garment bag up with his left to partially shield his face, training his eyes on his feet and the sidewalk ahead.

But even in Manhattan, crammed with 1.5 million people of every type—citizens who pass each other without so much as a glance—they gawk. Except for the few who shy away, who grab a quick glimpse and then avert their gaze as he passes. Sometimes, that hurts even worse.

He's shy, almost reclusive. When he does venture to speak, his voice is soft, his sometimes tentative English trembling beneath a thick German accent. A lean, lanky 22-year-old, he walks with long, awkward strides. But of course, these traits are not what draws the stares. It's his face. Patches of skin frozen on his cheeks like dried wax on a candle. Scars from the fire.

He ducks with his garment bag into the lobby of an apartment building just off the park, where he occupies a small room in the corner of an elderly couple's large domicile. He's only been staying here since school let out a few days ago, and the doorman has yet to learn his name. But he remembers the face. Taking care not to stare, the doorman silently leads him to the elevator, pushes the appropriate button and takes him up without a word.

His room is small and plain, with a lone window that sheds little sunlight on the bare white walls. He hasn't had time to decorate. The room is cluttered with clothes and bags strewn about like a businessman's hotel room. Most of his possessions are still in their boxes or cases to be unpacked as needed. He slings his garment bag onto the bed and takes his violin from its case. He stops in the kitchen to grab a couple gulps of milk straight from the container, then makes his way to the large living room. In the corner, past the grand piano, a metal music stand waits in front of twin windows overlooking the park.

From here he can see the trees. The green is a welcome break from the dreary gray of the steel-and-concrete city. It reminds him of home, back in Tuscany. The sky, the birds, the grass ... the people. Augustin keeps a little distance from the windows, almost as if he is afraid of being spotted. From afar he looks down upon them—smiling couples walking hand-in-hand, hyperactive dogs testing the tether to their master's grip, children shouting, running and playing ...

He turns back to the music stand. He must focus. The contest in Indianapolis is only a few months away. The world's best will be there. It's time to practice.

He brings the violin to his shoulder, tucks its bottom corner firmly beneath his chin and raises his bow. His face pressed hard against the instrument, he takes a deep breath and closes his eyes.

He used to shut the blinds.

He had to. The practice room in the Tuscany house had windows that overlooked the vineyard, and young Augustin would be distracted by any little thing, a butterfly or a bird. He got bored easily. It was hard to get him to focus. But his father persisted.

Augustin's father, German-born Sigismund Hadelich, was strong-willed and independent, a self-made man. He was an agriculturist who had traveled to Africa with Augustin's mother, Ursula, where they spent years providing developmental aid to people in Ghana and Tanzania, teaching them about different fertilizers and farming equipment. When they returned to Europe, they decided to settle in the Tuscan countryside, where they planted olive trees and grapes and had three kids. Though not a carpenter, Sigismund built their house himself. "My parents are both great problem-solvers," Augustin says. "My father can solve whatever he tackles."

He was also a difficult man to refuse. An accomplished cellist and pianist, Sigismund insisted that his children learn music. He had taught his two elder sons his own instruments, so he picked something different for Augustin to avoid competition between siblings. Although he knew little about the violin, the instrument

his mother had played and taught, Sigismund would be Augustin's first teacher. Augustin was 5, young and capable, and he rapidly improved, testing his teacher's limited knowledge. He also tested his patience.

"As a child, I just wanted to watch a movie or play video games, do things that were more fun," Augustin says. But his father kept pushing. By age 7, Augustin was giving local recitals. By 9, he was playing full-blown concerts, traveling with his father in the car to perform in Germany, where his father said there was more appreciation for classical music. It was the beginning of his wunderkind career.

Augustin enjoyed seeing different cities and meeting new people who would lather him with niceties and compliments. And he couldn't deny the hold the music had on him. Often, he'd notice his fingers twitching as his mind fixated on playing, even as the violin sat idle in its case. But still, to him, playing was just another pastime.

In his father's view, however, the son's music was a serious endeavor, and he kept a watchful eye. Even after Augustin graduated to the professional tutelage of famed Italian violinist Uto Ughi, Sigismund would be listening from an adjacent room. When Augustin would cut his practices short, or when he would skip practice altogether and his father found out, he was scolded.

By age 13, Augustin's reluctance to adhere to his father's guidance had turned into full-blown rebellion. When he had to rehearse, he would insist on being alone, far away from his father's little comments and suggestions.

Nevertheless, Augustin continued to improve and impress. By 1999, his playing had already helped him garner several prestigious awards, including the Prix d'Espoir Menuhin of the European Culture Prize. He was playing concert after concert to effusive crowds and rave reviews. He was 15 years old, and what seemed like a boundless scape of opportunity was laid out before him. He had every prospect of someday leading a fulfilling and successful adult career. The wunderkind's path appeared to be plotted, and it seemed that nothing—not even he, himself—could alter it.

There was no real pain. Not at first, anyway.

Augustin doesn't remember much. He says he doesn't even remember how it happened. It was probably his fault. It was December 13, 1999. Fifteen years old, he was playing outside on the farm. He was fooling around near a container of tractor fuel. An explosion. Panic. Clothes on fire. Running to water hose. Father. Running. Fire. Car. Father. Hospital.

The blaze tore across his right side, his bow hand and arm, most of his torso, his back and his face. The third-degree burns were as severe as one can sustain, penetrating deeper layers of skin, instantly killing the nerve endings and initially leaving the severely burned areas numb.

The real pain came later, as he lay in the hospital bed. Not knowing if he would ever play again. Not knowing if life would ever be the same. Not knowing if he'd even survive.

Augustin says that the Italian hospitals his father had rushed him to were not well-equipped to handle the situation. He was flown to a specialized clinic for burn victims near his mother's hometown of Mannheim, Germany.

Recovery, or what he can remember of it through the thick haze of mind-numbing pain medication, was arduous and excruciating. The constant pain coated his body from the waist up. Each time the nurses replaced his dressings it was as if they were ripping off another layer of skin. He underwent numerous surgeries to reconstruct the skin on his body and on his face as best the doctors could.

He was released from the hospital in April 2000, for his 16th birthday, and went back to Tuscany. It would be only a couple of weeks



WALK IN THE PARK The green space of Central Park reminds Hadelich of home in Tuscany.

PHOTO BY ROSALIE O'CONNOR

before he would nervously make the decision to pick up his bow and press his violin once again to his still-tender face. There was physical anguish, but it was the mental challenge that Augustin feared most. "I wasn't afraid of the pain," he says. "I was afraid that I might not be able to play anymore."



WONDER BOY When young Augustin's ability exceeded his father's, he graduated to the more advanced tutelage of famed Italian violinist Uto Ughi, pictured above.

The books on the music stand

are closed. The notes inside have been memorized for months, even years. Augustin learned some of these songs when he was 8 or 9. Why, then, does playing them seem so difficult?

Augustin remembers performing as a child, before hundreds of strangers, playing without a care or reservation, without the burden of self-consciousness. Now things have changed. He has changed. Practice has taken on so much more importance now. He must practice. Four or five hours every day. There's no father in the next room. He has to be his own teacher. Especially if he's to win in Indianapolis.

Since its inception in 1982, the International Violin Competition of Indianapolis has grown into one of the premier music contests in the world. Almost 200 violinists applied to compete; only 51, including Augustin, were selected. There will be six laureates named in the end, but only one will walk away with first-place honors: a gold medal, $30,000 in prize money, a Carnegie Hall recital and a free debut CD recording session. And only one will get the grand prize, the four-year loan of a 1683 Stradivari.

Augustin wants it all—more than ever before. He knows he has a shot; he wouldn't be here in New York if he didn't. But he knows the competition will be stiff. He's acquainted with several of his fellow competitors and has heard tales of the immense bowing prowess of others. The best will be there. He must practice!

Turning away from the park, Augustin brings his violin—a 1730 Guiseppe Guarneri on loan from a foundation in Germany—back to his chin. Heeding his inner guide, he once again closes his eyes. *What you can see is useless. Let your hands guide themselves. They know the way. The notes are second nature, like breathing. Focus on inflection and accentuation, the tempo, and the raw emotion. One, two, three, four. One, two, ready, and...*

The opening notes of Bartok's *Violin Concerto No. 2* soar from the strings. Augustin's lean body sways with the swift, broad strokes of his bow as the clear notes scream forth from the tiny wooden instrument. The digits of his left hand smoothly, effortlessly find their marks, gliding up and down the fingerboard, wringing out the vibrato at the end of each phrase. In his mind, there are no notes, no visions. Only sound. Just the perfect playing of the specter orchestra behind him and the impulses of the internal taskmaster. *Control. Let the nervousness go. You feel your heart pounding, but it's impossible to play it as fast as your body wants to. Relax. But don't be too comfortable. Focus.*

The specter orchestra backs off. Now for the cadenza. His face closes completely, looks twisted, heavy and tragic, committed to the passion of the music flowing through him. And there's also the hint of a deeper pain, something personal. Musicians have been playing the same pieces for hundreds of years. Mozart. Bach. Beethoven. The technical skill, the speed, the dexterity to perform these works separates the good from the rest. What cuts the great from the good is the personal touch, the imprint of the individual artist on the piece. It's the ability to, in a sense, make the music his or her own. And to do that an artist often draws upon the past.

The world of violin is relatively small. Most of the competitors in Indianapolis will be about the same age. Many have been playing every bit as long as Augustin, have played the same venues with the same orchestras. They went to the same schools with the same teachers. Can the experiences, the well of the past to draw from, really be that different?

Suddenly, Augustin's fingers slip. The tempo collapses, and the music stops abruptly. Trying to make his hands play what he hears in his

PHOTO COURTESY HADELICH FAMILY

head, he replays the phrase over and over and over. He can't quite nail it. He'll move on and come back later. Maybe figure out another way, perhaps a different fingering. His bow hand now still, one can now plainly see that it bears the same scarring as Augustin's face.

No. None of them has been through what Augustin's been through.

For four weeks after the accident,

Augustin's fingers didn't twitch for the violin. In fact, in that time, he didn't think about music or video games at all. He was more focused on survival. The twitch slowly returned in the hospital that winter, and by the time of his release in the spring of 2000, the allure of rejoining his long-cased instrument was irresistible. Physically, he was strong enough. But mentally, was he ready?

Strangely, the pain wasn't there as he pressed the violin to his cheek, as he swung his bow arm, compressing and stretching still-stiff reconstructed skin; that tension was far from his consciousness as he ran the bow over the strings. Slowly, carefully, and then ... the music gushed forth, sweeping him away, any discomfort virtually gone as those first notes ran pure and clean through him. His body and mind picked up where they had left off, playing beautifully and fluently as they had all along with only a touch of rust.

Even so, it was still another year of stretching exercises and ceaseless rehearsal before Augustin would even consider performing in public again. "I needed to be sure," he says.

Seventeen-year-old Augustin Hadelich took the stage for the first time since his accident on April 7, 2001, at a recital in Erfurt, Germany. He played well, received the same adulation and applause he always had. But it was different. He was different. He was nervous, self-conscious about what he calls his "condition." People were staring at him. He was sure people would remember the performance, but was worried that they'd remember it for the wrong reasons, that in their minds he was now the unfortunate young victim who could play pretty well despite his handicap. In his mind he was not handicapped. He was (CONTINUED ON PAGE 280)

HIGH STRUNG

THIS MONTH, THE WORLD IS LISTENING TO INDIANAPOLIS

In string-playing circles, the city's International Violin Competition—tuning up for its seventh quadrennial edition this month—is known simply as "the Indianapolis." Since its debut in 1982, the contest has grown into one of the premier events of its kind in the world. Founded by former Indiana University professor Josef Gingold, himself a celebrated violinist, it is the only contest in North America to have been recognized by the World Federation of International Music Competitions.

Past laureates have gone on to successful performing and recording careers. In search of similar fruits, this year almost 200 violinists from more than 30 countries applied to compete, and 51 were selected. These men and women, ages 16 to 27, hope to endure four performance rounds in front of an international jury of world-renowned musicians, including seven-time Grammy nominee Jaime Laredo.

In the end, six laureates will be named, but only one will take first-place honors: a 24-karat-gold medal, $30,000, a Carnegie Hall recital and a recording session to produce a debut album. And only one will receive the most coveted prize, the four-year loan of a 1683 Stradivari violin that once belonged to Gingold.

The events kick off with the IVCI Opening Ceremonies on September 1, at the Indiana Statehouse at 6:30 p.m. The competition culminates at the Gala Awards Ceremony at the Scottish Rite Cathedral at 650 N. Meridian St. on September 17. Tickets to the gala are $20 to $30. Price of admission to the performance rounds varies from $12 to $35. For tickets and information, call 317-638-IVCI or go to http://violin.org.


KENNE
PROSE
IZZI

CLASH OF THE CRIME FIGHTERS

Faster than a released felon hightailing it out of the overcrowded Marion County Jail. More powerful than the other county offices up for grabs in this year's election. Look, out on the campaign trail! It's a sparring match! It's a duel of wills! It's …

KENNEDY VS BRIZZI

By Kimberly Jahnke Illustration by Keith Seidel

IT'S 7:30 ON A TUESDAY MORNING IN JUNE, and business and community leaders are gathered around a conference table in a meeting room at the Shadeland Avenue Holiday Inn. The members of the diverse eastside group sip coffee from porcelain cups and make introductions. A black woman introduces herself as a resident of a nearby apartment complex. A middle-aged man representing Community Hospital says his name. The morning's special guest, Marion County's prosecutor, sits at the head of the table, forgoing the house brew and drinking from a Starbucks takeout cup. But he's not just here as an elected representative: These days, every destination—from this community meeting to a charity ice cream social to a jaunt to the grocery store—is a campaign stop. He introduces himself to the group with the aura of confident leader and suave salesman. "I'm Carl Brizzi," he says, pausing for effect. "Crime fighter."

This sort of presentation is part of Brizzi's public persona. He clearly enjoys not only the prosecuting side of his job, but the notoriety that comes with it. Still, at this meeting of the 38th and Shadeland Community Improvement Association, the playful tone doesn't last long. A serious topic is on everyone's mind: the recent murders of seven people in a near-eastside home. Brizzi announces calmly to the group that he plans to personally try the two accused killers—and seek the death penalty for at least one of them. "We are fighting for the soul of this city," he says.

The neighbors relax at Brizzi's earnestness. His reassurances seem genuine, and his remarks personal, even though he's made the same pledge—in identical language—numerous times since the suspects were arrested. Over the past four years, Brizzi's pocketful of sound bites has earned him plenty of media coverage and a spot among the county's most recognizable politicians. It's a role he relishes, and one in which he is clearly at ease.

And so it may be somewhat surprising that an underdog opponent has turned Brizzi's quest for reelection into a real contest. And while there are important issues in this race—rising crime and an overcrowded jail among them—it's the candidates themselves that make this race worth watching.

His opponent, Melina Kennedy, could be described as the anti-Brizzi. She, too, is smart and competent, the rare breed of candidate who gets high marks from both Republicans and Democrats who have worked with her. As a first-time office-seeker, the former deputy mayor doesn't work a room with Brizzi's ease, but she is a listener and an observer who—once in the spotlight—speaks with a tough confidence. You can't help but notice that she remains polite from the podium, frequently saying "please" and "thank you."

The opposing styles—not to mention some behind-the-scenes shenanigans from both camps and pressing criminal justice issues in the county—have made the race for Marion County prosecutor among the most-watched of this election season. The back-and-forth between the two has ventured into the relevant, the obscure and, at times, the laughable. But while the campaign may be a bit of a battle between personalities, the job of Marion County prosecutor—a position that has propelled some big careers in Indiana politics—is as serious as they come.









IN THE DRAMA OF THIS campaign, it's easy to overlook what job is at stake. In Indiana, county prosecutors conduct criminal prosecutions on behalf of the state, or the people. The Marion County prosecutor represents the state in the prosecution of all criminal offenses that occur within county boundaries. In the simplest sense, the prosecutor's office (which, in Marion County, employs 360 people—about 150 lawyers, the rest support staff) decides which accused criminals should be prosecuted and what the charges should be, then conducts the trials on the state's behalf. Last year Brizzi earned $115,000 and controlled a budget of $19 million.

In Marion County, the coveted prosecutor's job has turned no-names into household names. Former Republican Mayor Stephen Goldsmith was county prosecutor for 12 years before winning two back-to-back terms as mayor and then losing the 1996 governor's race. Jeff Modisett, county prosecutor from 1991 to 1994, was elected state attorney general in 1996. Brizzi himself has been rumored as a possible candidate for mayor.

In a race for prosecutor, it's easy for the campaign to turn into rhetoric about standing up for the little guy, and certainly that has happened in the Kennedy–Brizzi race: Brizzi speaks of himself as a protector of crime victims; Kennedy suggests she would do even more, and has pushed for a state law that would eliminate filing fees on protective orders for victims of domestic violence.

From all the campaign bluster, it would appear that the prosecutor's primary role is to wear a white hat. Lesser known are the nuances of the job: the intricate knowledge of "the system" required to negotiate a plea deal that serves the public's interests; the behind-the-scenes wrangling that goes on between a police department and a prosecutor's office over what charges should be filed and how strong the evidence is; an understanding of the pivotal role the prosecutor plays

PHOTOGRAPHY BY E. ANTHONY VALAINIS

in the law-enforcement community—a role that makes the job's personification as a "crime fighter" seem less trite. "I think that this community has very high expectations of the prosecutor's office," says Scott Newman, former Marion County prosecutor. "In many communities, the prosecutor is out of sight, out of mind, but here we have a long tradition of proactive prosecutors. They're criminal-justice and law-enforcement strategists."

The key to a prosecutor's success, Newman says, doesn't involve negotiating plea bargains or winning cases. It's captaining the county's crime-fighting team. "A good prosecutor should think of himself or herself as a strategic partner with the rest of law enforcement," Newman says. "Thinking of yourself that way won't guarantee success, but not thinking of yourself that way will guarantee failure."

WHILE CAMPAIGNING DEMOCRAT MELINA KENNEDY COMES ACROSS AS SMART AND CAPABLE YET SHE IS ALSO NEW TO POLITICS AND HOW HER MESSAGE TRANSLATES TO VOTERS REMAINS TO BE SEEN









MELINA MANIATIS KENNEDY, 37, looks more PTA president than power attorney. The first thing you notice is her size: petite. She has a practical, yet pretty, look. Her hair is a chin-length brown bob, and she wears minimal makeup. She favors pantsuits and modest heels. At the podium, she can be rigid, but away from her talking points, she comes across as genuine.

Kennedy grew up in Northbrook, Illinois, a suburb of Chicago. Her father was a small-business owner, her mother a homemaker. She and Brizzi actually attended Indiana University at the same time, though they never met. Kennedy graduated in 1991 with a bachelor's degree in history and environmental studies.

She competed on the IU track team, where she met her husband, Bob. Though she eventually gave up competitive running to pursue a law degree, Bob Kennedy kept training and made the U.S. Olympic team in 1992 and 1996. When she graduated from the IU School of Law in 1995, she also had a master's in environmental science. She took a job as law clerk for the Indiana Supreme Court, where she reviewed the merits of civil and criminal appeals cases on behalf of Supreme Court Justice Frank Sullivan. That perspective, she says, taught her how to build an airtight case. In 1997, she left to practice environmental law with the Johnson Smith firm. Among her notable litigation was a case against Shell Oil, whose underground gasoline-storage tanks allegedly contaminated the drinking water of a nearby family. She litigated the case before the Indiana Supreme Court, and won.

She returned to the public sector in 2000, when Mayor Bart Peterson appointed her to his staff, and she eventually became deputy mayor and headed the city's economic-development efforts. Kennedy also worked to improve domestic-violence laws, including policy changes to enforce out-of-state restraining orders and waive protective-order filing fees for low-income women. Supporters say that record proves she's right for the prosecutor's office. "Being a woman, Melina brings some compassion, and there's a lot of room for that in the criminal-justice system," says Jennifer Wagner, a spokeswoman for the Indiana Democratic Party.

Kennedy also brings the perspective of a working mother to the race. In February 2005, she gave birth to twins—a boy and a girl—and her husband, sidelined with an Achilles tendon injury, hung up his sneakers for good to help raise the children. "We always knew that when we had a family one of our jobs would have to give a bit," she says. "During the time when my husband was a professional runner, which would take him to Europe to compete for months at a time, we knew that was not a time when I would be running for office."

From inside the mayor's office, Kennedy had a bird's-eye look at her boss' sometimes-prickly relationship with Brizzi. At a Criminal Justice Planning Council meeting last summer, with



COURTESY OF THE KENNEDY FOR PROSECUTOR COMMITTEE

BOB AND MELINA KENNEDY, WITH 20-MONTH-OLD TWINS SOPHIA AND MARCUS.

Election Day still more than a year away, the prosecutor sparred with Peterson over jail crowding as Kennedy, already rumored to be his challenger, looked on. She resigned as deputy mayor in October 2005, then announced her candidacy a few weeks later.

Since then, she's put on the pressure, casting herself as a Democrat tough on crime. She openly criticizes the number of plea bargains offered by Brizzi's staff and favors longer, harder sentences for offenders. She also supports the death penalty. Kennedy has stepped up her campaigning, appearing wherever she can spread her message. Speaking to participants in a new YWCA mentoring program, Kennedy talked about choices and goal-setting. She admitted that she is running for prosecutor more by accident than design. "If you had asked me 10 years ago if I'd be running for prosecutor, I'd have said, 'No way,'" she told them. "I was going to be a partner in a law firm."

All that changed when Peterson asked her to join his mayoral campaign. Since then, it's been all public policy, all the time. "It's good to have goals, but you don't have to be married to that path," she told the YWCA group. "Don't be afraid to take a chance."

CARL BRIZZI, 38, ENTERS A ROOM with a confident demeanor. He is a convincing speaker. When he talks, about anything from crime to his favorite restaurant, it's hard not to nod along in agreement. His persona also makes it difficult to forget he's a politician, and it's not surprising to learn that he was involved in student government in college. His physical appearance contributes to that persona: His most noticeable attribute is his closely groomed, nearly bald head, and he's rarely seen without a crisp suit and tie.

The Brizzi family lives in a red-brick house at the end of a long driveway in Washington Township. The large family room is easily crowded by Brizzi, wife Melanie and their four children, ages 4 to 14. Evenings are a sort of structured chaos. The back door rarely stays closed for long. A daughter leaves for swim practice. A young neighbor comes over to play.

Melanie Brizzi is the family caretaker, serving as chef and chauffeur. She also works as a consultant to the state Family and Social Services Administration, where she advises on childcare policy. Still, the Brizzi clan tries to sit down together for at least two dinners a week, either at home or at a restaurant.

It's a family life different than the one Brizzi experienced growing up. His parents divorced when he was young; soon after, his mother moved the family to Indiana from New York. She worked long hours in hotels and restaurants to support Brizzi and his sister. "Growing up like that, I guess I learned to be scrappy," he says. "I was always getting in fights—not actual fistfights, but challenging things that weren't right."

Brizzi met his future wife in high school, when he coached her Powder Puff football team. When Carl headed to Indiana University, Melanie followed a year later. He graduated in 1990 with a bachelor's in political science; the couple then got engaged and moved to Northwest Indiana so Brizzi could attend law school at Valparaiso University.

Like his mother, Brizzi paid his dues in the restaurant industry during and after college. "It was a good experience," he says, pledging that his own kids will spend at least a summer or two waiting tables. "You have to interact with people and learn patience. It can be humbling."

After graduating law school in 1993, Brizzi started out as a public defender. He joined former prosecutor Scott Newman's office in 1995 and worked as a deputy, though he eventually left to start his own law firm investigating insurance fraud. Brizzi says he ran for office because he missed the thrill of criminal law. When Newman, a fellow Republican, decided not to seek reelection in 2002, Brizzi stepped into the fray.

His friends describe him as "passionate" and "fanatical" about being prosecutor. "He has been tested and has proven the mental toughness to take on the worst elements of our society," says Mike Murphy, chairman of the Marion County Republican Party. "He goes home at night and knows that the next morning he's got to get back up and prosecute more evil people."

He has also been described as uber-partisan. In 1997, Brizzi left his work as a deputy prosecutor for a stint in Washington, D.C., where he joined the investigative team looking into illegal foreign campaign donations to President Bill Clinton. The inquiry gained a reputation as partisan, and has mostly faded from the public consciousness, though during the 2002 prosecutor race, Democrats tried to use the investigation's reputation against Brizzi. It didn't work, and Brizzi topped his Democratic challenger by 14,000 votes.

Of course, that was then. This year the outlook for Brizzi, the highest-ranking elected Republican in Marion County, could be a little shakier. Despite Indiana's conservative reputation, Marion County has been losing its Republican base to the suburbs. Left behind within the city are a Democratic stronghold that includes downtown-dwellers, union workers and minorities. Peterson's mayoral win in 1999 was the first for a Democrat since the 1960s, and in 2003, the party also nabbed the sheriff's office and a majority of the City-County Council.

In addition, Brizzi, like any Republican on the ballot this fall, will have to counter the effect of poor approval ratings for

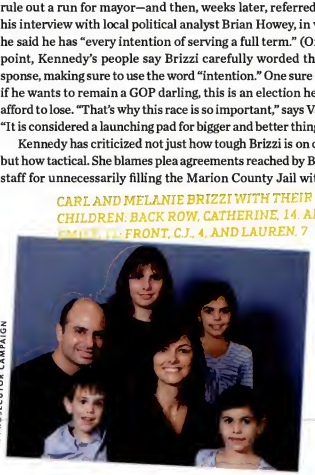
Republicans in federal government, not to mention an expected nationwide backlash toward incumbents. Combined with the fact that Kennedy is a formidable opponent—albeit a political novice—the last few weeks of the race should be interesting.

For the Democrats, winning the prosecutor's race would be a bellwether of their dominance in Marion County. "It would be a signal to the Democrats," says Brian Vargus, a professor of political science at IUPUI and political analyst for 30 years. "It would show that perhaps they can elect the lower offices based on just a partisan attachment."

THE HIGH STAKES—AND THE SHARPLY DIFFERENT personalities—have fueled some fireworks, enough for *Indianapolis Star* political columnist Matt Tully to predict this race "will fill much column space." Kennedy and Brizzi's political parties have filed dueling public-records requests with the government offices where each has worked. In March, Brizzi's fellow Republicans pointed out that Kennedy even let her law license lapse for a few months while deputy mayor, when she wasn't practicing law; in a war of words, Kennedy's people have responded by asserting that she didn't allow her license to "lapse," but intentionally "deactivated" while pregnant with twins. Kennedy has signed campaign pledges promising to run a clean campaign and serve a full term—and criticized Brizzi for not signing the pledges as well. "They're political gimmicks," says Brizzi's campaign manager, Matthew Symons. "This campaign will deal with issues and experience." Brizzi, rumored as a Republican candidate to challenge Peterson for mayor next year, first told *Indianapolis Monthly* he would not rule out a run for mayor—and then, weeks later, referred us to his interview with local political analyst Brian Howey, in which he said he has "every intention of serving a full term." (On that point, Kennedy's people say Brizzi carefully worded that response, making sure to use the word "intention." One sure thing: if he wants to remain a GOP darling, this is an election he can't afford to lose. "That's why this race is so important," says Vargus. "It is considered a launching pad for bigger and better things."

Kennedy has criticized not just how tough Brizzi is on crime, but how tactical. She blames plea agreements reached by Brizzi's staff for unnecessarily filling the Marion County Jail with too many criminals. Kennedy charges that some who could have been charged with low-level felonies, sending them to state prison, were instead charged with high-level misdemeanors that kept the inmates in county jail.

CARL AND MELANIE BRIZZI WITH THEIR CHILDREN: BACK ROW, CATHERINE, 14, AND EMILY, 16; FRONT, C.J., 4, AND LAUREN, 7



COURTESY OF THE BRIZZI FOR PROSECUTOR CAMPAIGN

Brizzi's strategy in this campaign has been more pointed: to articulate that Kennedy, for all her experience as an Indiana Supreme Court clerk, a private environmental attorney and a deputy mayor, has no experience in criminal prosecution. "I have a lot of faith in the voters, and to elect someone with less experience than an intern—and that is what she has—that just wouldn't make sense," Brizzi says.

Kennedy faces another challenge as well: running for prosecutor as a woman. Marion County, one of the most progressive in the state, has never elected a female prosecutor, and only one—Democrat Ann Delaney in 1982—has even won a major-party endorsement. (Delaney then lost to Goldsmith in the general election by 44,000 votes.) "People do not normally associate a woman with top law enforcement," says Vargus. "It's an example of the more-traditional views of sex roles that you'll find among Hoosier voters. For Kennedy to win, it's going to rely on whether she can take the image of intelligent, professional young woman and turn it into, 'I'm also a crime fighter.'"

But behind the politics of their campaigns is an issue that cuts to the soul of why the Marion County prosecutor is such a powerful position. Overcrowding at the Marion County Jail has become legendary: A federal judge has mandated a jail population cap to keep the numbers under control. To meet that number, county judges have released more than 2,000 inmates awaiting trial, some with disastrous results. In an alarming and poignant demonstration of the problem, four-time felon James Stewart, accused in the seven eastside murders, was released from jail on a DUI charge shortly before the shootings. Another man, arrested after failing to register as a sex offender and released to ease jail crowding, was then arrested for child molestation.

Kennedy has outlined a plan to ease the overcrowding that includes more than $2 million a year for new deputy prosecutors and public defenders, plus money for a night court and support-staff positions such as paralegals and DNA testers. Brizzi's proposals to improve the situation met resistance from the Democrat-controlled City-County Council, which rejected his plan to rent 220 beds from the New Castle Correctional Facility. In that instance, Brizzi got support from an interesting source—Kennedy, who argued that the council has to put aside "partisan bickering" if it wants to find a solution to a crime problem that is affecting public safety in Marion County.

Yet as much as voters say they are tired of partisan campaigning, Kennedy's reputation as an intellectual, bridge-building sort of candidate could be her biggest hurdle. A bright, commanding lawyer, she relies on her cerebral approach to attract voters; Brizzi, on the other hand, is more comfortable selling himself to the public. And that distinction could make all the difference. ●

Seeking Shelter

No matter how far you were from the World Trade Center and the Pentagon when the planes hit on that terrible day five years ago, you probably shared the single emotion felt by so many people in the United States: the urge to be somewhere safe. For most people, that meant leaving workplaces and schools and gyms and grocery stores and going to their homes. **For the people who tell their stories here, that meant moving to Indianapolis, a city they saw as a haven.**

Edited by Liz Joss
Photography by
E. Anthony Valainis



Doris McCloud is a Value City salesperson who lives on the west side of Indianapolis.

My daughter worked on the 83rd floor of the World Trade Center. I lived in Brooklyn—in the same apartment for 25 years. It's where my daughter grew up. The apartment was right across the Brooklyn Bridge from Manhattan, and after 9/11, I believed for a long time that she was going to walk across the bridge to my house. But she didn't. We had a memorial service for her on October 23, 2001—what would have been her 30th birthday. They never found her, so there was no casket.

The following year I was told my building was being renovated, and I would have to move. My company was closing, and I'd been on the job for 22 years. All these changes were too much for me. I went into a shell—I was afraid to go anyplace. I was afraid of crowds. I had family in Indiana—mostly in Fort Wayne—but I didn't want to go there; I wanted to go somewhere where I could pretty much be by myself. My niece and nephew are in Indianapolis, and I had heard about this city and decided, okay, I'll try it. I have nothing to lose. I've been here since 2003.

It didn't feel like home when I first got here. I was much more depressed because I couldn't imagine my daughter in this city; she never lived here. In New York, sometimes I felt like I had my daughter with me, but when I came here, I felt she wouldn't know where I was. There are times now when I still look back and say, "Did I make the right move?" And then I have to get myself together and say, "This is the best move for me. This is where I can get my life back together."

I still don't want to be around people, but I'm coming out of that. I went to a Pacers game with my niece, and at first it was difficult. Security was checking everybody at the door, and it felt like 9/11 was there. My niece made the game a lot more relaxing for me, but I couldn't wait to get out. I'm not as afraid here as I was in New York. I'm comfortable. I'm a lot more relaxed. The skies are so much clearer here, and I'm not reminded of 9/11 every day. *—as told to Amy Wimmer Schwarb*



Shelia Naab, who lives in Fishers, grew up in Evansville. She works as an internal communications consultant with Roche Diagnostics.

I had moved to Chicago after college because I wanted the experience of living in a bigger city. New York was a little too big for me—Chicago was good.

When I heard about the attacks, I was on the bus on the way to work. A woman on her cell phone screamed out, "Oh my God, they've crashed into the World Trade Center!" I saw it for myself when I got to my office. People were watching it on TV, but then security officers came around and told us to evacuate immediately—they thought we might be a potential target. I was on the 30th floor of what was then the Amoco building, the second-tallest building in the city, right on the lake and near a small airport. My husband worked at the Board of Trade, and I kept thinking that the Sears Tower, my building and the Board of Trade—they'd all be targets. I didn't have a cell phone, so I was frantic trying to figure out how to get hold of him. I didn't want to go back to my apartment; I wanted to get out of the city, to go to Evansville and be with my family. But I had to get back on the bus. And I was scared to death. Everything that felt safe before that morning did not feel safe anymore.

Later that day, my husband and I were watching it all on TV, and we decided we didn't want to live in Chicago—or any big city—any longer. That day was a big eye-opener for us in terms of what's really important in our lives. Our goal was to get back to Indiana because we both grew up here and it seemed like a safer place. We didn't really want to move from a Chicago to an Evansville—we wanted to stick with a big-city mentality. Indianapolis was the obvious choice for us. We moved back in 2003.

I knew that Indy had lots of big-city things, but I guess I was a little surprised by the quality of them. Look at the parks we have here. And the zoo—we're members. The drive downtown can be 10, 15 minutes—it used to take me 30 minutes to an hour to get to work every day. We love living here. We have everything we want.

When we watch TV and see the news of terrorist threats in the subway tunnels of New York, and—just the other day—smoke coming out of Chicago's El system, I just think, Wow, that could have been me having to deal with that. I loved that city, but we have peace of mind here.

—as told to Christine Speer

Copyrighted material



E. Morrey Atkinson is director of bioprocess research and development for Eli Lilly and Company. He lives downtown.

On 9/11, I was walking my dogs in the park in Seattle along Lake Washington. I got in my truck and heard it on NPR. I came home and turned on CNN, and saw the plane hit the second tower live.

My concern that day was that Seattle was a target as well, the Columbia Tower downtown or the Space Needle or any other target. They caught someone coming across the border the previous January who was going to blow up the Space Needle.

I'm originally from Richmond, Indiana, and both my sisters and a younger brother are in Indy. I was the only one far away, and I had been gone for 16 years. I did feel that if the social world was starting to deteriorate, I didn't want to be isolated from my family.

Within that month, a recruiter called me out of the blue and asked if I would be interested in moving to Indy. It hadn't even crossed my mind, but it was almost magical. I was very excited, having grown up here in Indiana, in the shadow of Lilly. I knew it would be a fantastic opportunity to get back near my family.

In the 16 years I was on the West Coast, I grew and changed a lot—in my social and political consciousness, global awareness, environmental awareness. The West is a very individualistic society, fewer rules. Here, people have very strong ideas about the way someone should live. In the West there's much more diversity—Indy is only starting to wrestle with diversity. We've made great progress, but we just have a ways to go.

I'm occasionally homesick for the mountains and the water, but I try to travel and visit those places. I'm very happy to be here. There's a certain amount of security in a place like this. *—as told to John Schwarb*

Seeking Shelter



Artur Silva, born and raised in Brazil, is an artist who lives with his wife in the Bates-Hendricks neighborhood.

I worked in New York at a bookstore on 32nd and Second Avenue. The bookstore had another location at the World Trade Center, so we got the news as soon as the first plane hit. You could step onto the street and see the massive clouds from downtown. Surreal is not even the way to describe it—people walking back home, a lot of them covered in ashes and debris.

Soon after, my wife called and said that from her office, she could see the buildings coming down. We lived in Brooklyn, and she had to walk home. She tried to get some walking shoes—she had on high heels—and her size was all gone. I left the bookstore, walked all the way downtown, then waited a long time—but I did catch a train. I got home with fewer problems than most people.

Later, on the day the U.S. started bombing Kabul, we were taking a train from Manhattan to Brooklyn. There was what sounded like an explosion, but it probably wasn't. Something clearly fell off the train, and it stopped. The train was filling up with smoke. People were coughing. It was an hour-and-a-half or more. Finally, a truck came and rescued us. After that day, I rode my bike.

We didn't move to Indianapolis singularly because of 9/11—it was just a final push. We'd been in New York for five years at that point. I came to the United States because of my art, because I wanted to be in New York City. After 9/11, we were saturated by the TV. It's distracting after a while. We moved here at the end of November 2001 because of family connections my wife has here.

In New York, you feel like you own it—the city's partially yours. That sense of entitlement, of feeling equal, I miss that. But I have gained a sense of appreciation for Indianapolis. No matter where you are, at least as an artist, you find your niche. You find the things that interest you. I don't regret the move at all. I get to do so much more here than I could do in New York. It gives me more freedom to develop my work, to really push it to the next level. *—as told to Meghan McCormick*



Muncie native Jill Fairchild is a lobbyist for the Indiana State Medical Association. She lives just north of downtown.

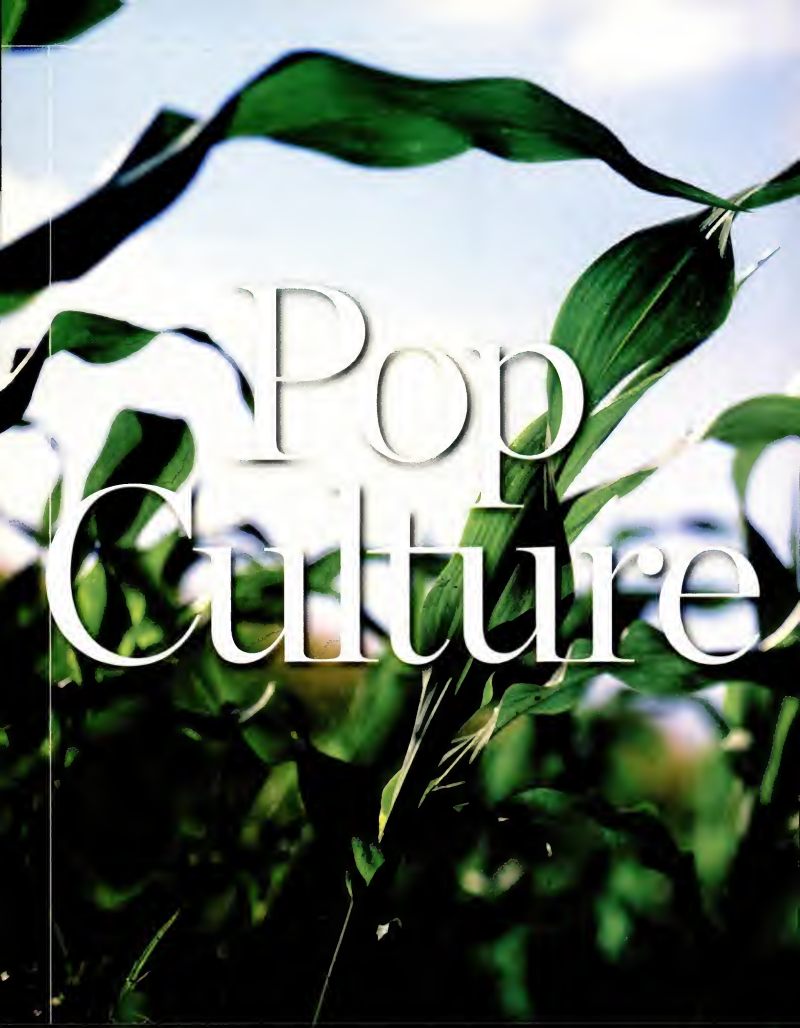
I worked in the World Trade Center in the second tower that was hit. But I had taken a different subway to work that day—there are tons of stories like that, like a man who didn't miss a day of work in 20 years but took that day off. It was such a beautiful day that I decided to walk a little more, to Brooklyn Heights, where I lived, and in Manhattan. Otherwise, I would've taken my usual subway, the one that stopped underneath the World Trade Center, and I wouldn't have known anything was going on. So I was walking to work when the planes hit. My life sort of flashed before my eyes.

I graduated from Notre Dame in December 1998, and moved into the city in the summer of '99. But after 9/11, there was a mass exodus from New York. I was part of that. I stayed in Muncie for a couple months, and then I moved to Key West. At first I went just to decompress and visit a friend. But then I became manager of an Internet cafe there and stayed for about a year. The cafe was also a Key lime pie shop—it was all quite different from my job at Morgan Stanley in New York. I just didn't know what I was doing there, though, so when a friend asked me to come back to Indiana to work on Governor Joe Kernan's campaign, I said yes. And then I decided to stay.

It's hard to say why without sounding offensive, but I was pleasantly surprised by what I found in Indianapolis. When I first moved here, I went to the Indianapolis Museum of Art, and the place was packed. I was so surprised. Maybe it was a reflection of myself, but I was making the assumption that people here didn't go to museums. My least favorite thing about Indianapolis is having to own a car—Indianapolis is not walker-friendly.

I miss New York so much. It was the first place I made my own home. I miss the energy. Because it was my first home, and because of September 11, it holds a special place in my heart.

But I love being back here with my family. It was hard on them when I was gone. The biggest lesson I learned from 9/11 was the responsibility you have to the people who love you. *—as told to Liz Joss*

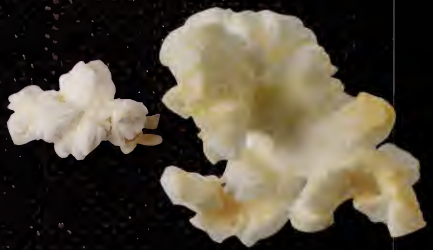


Pop Culture





It's yummy, it's fun and, as long as you take it easy on the butter, it's even nutritious. But best of all, it's ours: Indiana is the world's top breeder, planter, harvester, processor and packager of the lovable snack known as popping corn. So go ahead—pop yourself a bowlful, sprinkle a little salt, and munch along with us as we visit a secret breeding field, gaze in wonder at a gorgeous harvest, head for the movies and put the Hoosier brands through a taste test. We are the cradle of popcorn civilization! And you can shout that with your mouth full.



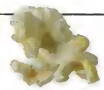
Edited by Amy Wimmer Schwarb Photography by E. Anthony Valainis

Pop Secrets

In Indiana, the careful art of popcorn-breeding has a storied past and an iconic godfather. Hidden in plain sight, it thrives in a three-county pocket of west-central Indiana. *But shhh ... don't tell anyone.*

By Amy Wimmer Schwarb





The Montgomery County roads that lead to the unmarked field where Weaver Popcorn is breeding a better popcorn don't just split the landscape into mile squares, but occasionally weave in patterns that—perhaps by design—leave you disoriented. Take it slow behind the combines that generally command these roads, and turn into a well-worn driveway beside an innocuous-looking farmhouse. You might not get much farther: The farmer who lives there keeps an eye out for unfamiliar vehicles.

Luckily, on the day of my visit, I was driving behind a couple of popcorn breeders in a white pickup the farmer surely recognized. With me was Mike Hacker, Weaver's director of field operations, who has himself been interrogated by the farmer a time or two. We emerged from our vehicles, stepping into the soft soil of an Indiana cornfield. One of the breeders turned to Hacker and asked: "Did you blindfold her?" He was joking, I think, though I was the only one laughing. "Nah," Hacker replied. "She was driving."

The field is Weaver Popcorn's nursery, a fitting name for an expanse of land that isn't just a mass of growing corn, but a cradle for popcorn—a place where young, newly developed breeds are nurtured and coddled before they are harvested and processed, tested and evaluated. Almost all of them will be thrown out as genetic failures; a few will return for another planting season and another round of tests. Less than one-half of 1 percent of the breeds tested here make their way out of these experimental fields, and the chosen few are planted at farms from Michigan to Kentucky, Ohio to Missouri. Indiana, smack in the middle of popcorn country, grew more popcorn last year than any other state: 335 million bushels, a third more than No. 2 Nebraska.

Popcorn roots span Indiana, from Valparaiso in the northwest corner to Van Buren in the northeast to Lafayette in Central Indiana to Ramsey, near the Ohio River. Indiana has three popcorn festivals, about 200 growers and a dozen popcorn processors, including Weaver, the 79-year-old family-owned business that supplies 30 percent of the world's popcorn. Indiana is even a player in the market for microwave bags: Much of the world's supply is manufactured by the Smurfit-Stone factory in Fowler, near Lafayette. "I've walked into a warehouse in Shanghai," says Will Weaver, chief operating officer of Weaver Popcorn, "and seen our popcorn from Van Buren next to the microwave bags from Fowler, Indiana."

But Hoosiers don't just harvest and package the most popcorn. Using procedures both age-old and highly modern—some that seem contrary to a crop that predates Europeans' arrival on this continent—they also develop most of the popcorn breeds that make their way into consumer hands. Near Weaver's not-to-be-specifically-identified plot in Montgomery County, the Agricultural Alumni Seed Improvement Association, affiliated with Purdue, breeds hybrids of its own, selling to popcorn processors. In nearby White County, ConAgra, the Nebraska-based food conglomerate that produces the Orville Redenbacher and Act II brands, conducts similarly secretive popcorn-breeding experiments. Together, Indiana operations develop—through deliberate genetic pairings and a good bit of guesswork—the hybrids that make up the overwhelming majority of the world's popped corn. (Most estimates hover around 80 percent, though precise numbers on the whereabouts of popcorn breeding remain elusive.)



Popcorn has more going for it than a reputation as the most fun grain in the maize family. While some U.S. crops—soybeans, field corn and tomatoes come to mind—have been genetically altered with DNA from other living organisms, popcorn remains pure, its parentage selectively bred using techniques as old as Charles Darwin. The many improvements it has enjoyed over the decades are the result of good old-fashioned farming know-how—and lots of trial and error. Yet within the industry, breeders know there may come a day—five years from now? 10? 20?—when keeping up with the field production of genetically modified crops could challenge



them to reconsider. Though the crop has ancient roots, the quest to breed a better popcorn is largely a 20th century phenomenon—one that might eventually be plagued by this even more modern question. No popcorn currently on the market is genetically modified (known in the breeding world as GMO), but Ken Ziegler, who retired last year as the popcorn-breeding agronomist at Iowa State University, says a nod of consumer acceptance could shift the future. "The big companies, for sure, have GMOs on their shelf, ready to go," Ziegler says. "They have to, to be competitive."

But for now, popcorn is influenced only by the drive to make its kernels tastier and its stalks hardier. Indiana's lasting connection to that pursuit can be traced, with profound specificity, to a conversation in 1941 between Purdue University agronomy professor Arthur Brunson and a promising student. "You know," Brunson told the young corn-breeding ace, "someday, somebody's going to produce a high-quality popcorn." The words proved prophetic: A few years later, the student would launch his own popcorn business, partnering with a fellow Purdue grad named Orville Redenbacher.



***SWEET!* CORN!** Purdue agronomist Arthur Brunson, who inspired Orville Redenbacher's business partner to breed a better popcorn, surveys sweet corn hybrids in 1940.

What, precisely, makes popcorn pop? (That happens to be one of the most frequently asked questions of the Chicago-based Popcorn Board, the processors' trade organization.) Each kernel contains a small amount of water stored inside a soft ring of starch, which is surrounded by the hard, golden shell. As the kernel is heated, the water inside expands. The water's pressure on the starch builds, and the starch expands with explosive force, bursting the hard outer shell and turning the kernel inside out. The heated water escapes as steam. What's left behind is the starch—solid enough for a good crunch, soft enough for easy chewing.

Corn of the popping variety is a distinct crop; the hulls of the summer staple sweet corn, for example, cannot be dried, cooked in oil, and expected to pop into flaky kernels. In fact, it is believed that popcorn is not a derivative of the field corn fed to hogs or the sweet corn grilled at barbecues, but the original corn, the granddaddy from which the others evolved. The Mayans popped it as early as 4000 B.C.; the Aztecs strung it together to decorate their clothing in the 16th century. Popcorn's perceived vitality—its signature ability to mutate from hard kernel to fluffy confection—has also made it the subject of historic myths. When culinary historian Andrew Smith was researching his book *Popped Culture: A Social History of Popcorn in America*, he found that some of the most frequently repeated popcorn "facts"—that Christopher Columbus spotted it in the West Indies, and Native Americans served it to Pilgrims at the first Thanksgiving—were almost certainly untrue.

Many of those cooked-up stories came from novels and articles printed in the late 1800s, during the first American popcorn craze, when the confection was, according to Smith, a novelty enjoyed mostly by the upper and middle classes. Recipes for popcorn brittle and popcorn cakes soon followed in cookbooks of the day. Its reach shifted beyond the well-to-do as street vendors with steam- or gas-powered poppers became common at parks and festivals.

Such popularity propelled the early success of some of Indiana's industry pioneers, including Ira Weaver of Van Buren. A minister in the United Church of the Brethren, he started a farm in 1927 after asking Purdue researchers which crop—popcorn or flower seeds—would be best suited for Indiana. With their answer, Weaver Popcorn was born.

But the popcorn Weaver produced was quite different from today's: In the 1920s, when electric poppers first came into the home, popcorn was coarser and tougher, and typically about 20 percent of the kernels wouldn't pop. (Called "old maids" or "spinsters" back then, the industry now refers to them by the more politically correct "UPKs"—unpopped kernels.) Part of popcorn's appeal was its cheapness and accessibility—at five or 10 cents a bag, it thrived in the Depression as one of the few affordable luxuries.

The cheap prices kept popcorn from improving as a product, since the harvesting techniques and breeding necessary to make a better popcorn seemed too costly to be worthwhile. But popcorn's unrealized potential was about to explode.

One of the men behind popcorn's transformation was Charles Bowman, the most famous popcorn icon you've never heard of. Born in 1919, he grew up on a Lake County farm and took such an early interest in corn breeding that he entered the state Crop Improvement Association's corn yield contest as a high school student. At the time, field corn yielded 42 bushels per acre on average; Bowman netted 100 bushels—and won first place.

At Purdue, he studied under

PHOTO BY J.C. ALLEN, PURDUE UNIVERSITY AGRICULTURAL COMMUNICATION



ALL EARS Popcorn is distinct from the field corn fed to livestock (at left, a dried ear) and the sweet corn served on the cob (in the middle, a fresh ear). In fact, research indicates that the other types evolved from popcorn (at right, a dried ear).

Brunson, the agronomy professor he still affectionately calls "Doc." Brunson, who had started a fledgling popcorn-breeding program at Iowa State and brought a handful of hybrids with him to Purdue, convinced Bowman that popcorn was ripe for experimentation. "I thought, 'Well, Doc ought to know,'" says Bowman, now retired in Michigan. "Plus I was interested in it, being a farmboy anyhow." In his first job after graduation, he bred popcorn full-time. "The first thing we did was survey the popcorn that was out there," he says, "and it wasn't very good."

While scouting for fields to plant his hybrids, Bowman met Redenbacher, who was managing a large Southern Indiana farm. Born in 1907 in Clay County, Redenbacher had grown up on a farm and studied agronomy and genetics at Purdue, even participating in some of the university's first popcorn research. He graduated in 1928 and worked as a county extension agent and, later, the manager of 12,000-acre Princeton Farms. There, his path crossed with Bowman's, and like two popcorn parental lines producing a quality hybrid, magic ensued.

"Orville says, 'Well, what do you think about calling it Orville Redenbacher?'" recalls Charlie Bowman, Redenbacher's business partner. "I told him, 'Hey, we just spent a heck of a lot of money to get that advice. We've got to go with it.'"

Their breakthrough came in 1965, with a new breed the partners called Red Bow 65—"Red" for Redenbacher, "Bow" for Bowman and "65" for the year. The improved quality was obvious: The popped kernels of Red Bow 65 were about twice the size of regular popcorn, and nearly every one popped. But the difference in price was just as striking: The specialty corn used expensive harvesting techniques that yielded fewer kernels. The popcorn processors wouldn't buy it, insisting consumers wouldn't pay the higher price demanded by Red Bow 65.



Redenbacher turned to selling the brand from the trunk of his car, and finally, he and Bowman asked a Chicago public relations firm for marketing help. The firm had two pieces of advice: First, promote the popcorn as "gourmet." And second, take advantage of the quirky name and persona of one of Red Bow's founders, and recast the product as Orville Redenbacher's Gourmet Popping Corn. "I'll never forget talking that night, coming back from Chicago," Bowman says. "Orville says, 'Well, what do you think about calling it Orville Redenbacher?' I told him, 'Hey, we just spent a heck of a lot of money to get that advice. We've got to go with it.'"

You can guess the rest of the story: Orville Redenbacher's Gourmet Popping Corn took off nationally in the early 1970s. And Redenbacher, presenting himself as the humble Hoosier popcorn lover, became such a phenomenon that customers never knew of the "Bow" in Red Bow. The men sold their business in 1976 (for more than $6 million, Smith wrote).

Bowman stayed on for a few months to train the new owners in popcorn breeding. Redenbacher, of course, remained affiliated with the brand in his own way, building a second career as a spokesman. "Hello, I'm Orville Redenbacher," he would say, his trademark bow tie, wavy white hair and dark-rimmed glasses identifying him even before he spoke. Off camera, he ate up the attention, carrying "I just met Orville Redenbacher" stickers and affixing them to people he encountered. (He was particularly fond of sticking them on women's chests, Smith notes.) "He was the icon, the spokesperson for gourmet popcorn," says Smith, who compares Redenbacher to another Hoosier-born food icon, Harland Sanders, who stayed on as Kentucky Fried Chicken's mascot after he sold his franchises. "Redenbacher looked like a hick, and the hick sold."

Redenbacher's celebrity in the 1980s was buoyed by popcorn's new wave of popularity. Other seed companies and processing companies, including Weaver, got into the popcorn-breeding game, and the introduction of newer, higher quality popcorns coincided with the American rush to buy microwaves. Processors and farmers cranked up production, and the national harvest more than doubled between 1970 and 1990. Redenbacher himself moved to Los Angeles, where his commercials were filmed. He died there in 1995, drowning in his hot tub after suffering a heart attack.

Today ConAgra, which owns brands such as Slim Jim and Swiss Miss, produces Orville Redenbacher popcorn. The company's Web site has a link to orville.com, which includes a timeline of Redenbacher's life—how he became interested in popcorn as a child, developed his first hybrids in the 1940s, then created a superior popcorn that he called Red Bow. In that history of the Redenbacher brand, Bowman is never mentioned.

Bowman recently moved to the Freedom Village retirement community in Holland, Michigan. He retired early this year after selling his interest in the Chester Seed Company, the first business he launched with Redenbacher. Sometimes, when Bowman starts talking about popcorn breeding and his other enterprises, he slips into thinking about the business as if it remained part of his life. "I

talk about 'we,'" he says, "as if I am still part of it."

He says he never felt slighted—not when the P.R. consultants suggested Redenbacher had the more marketable name; not when cheerleaders spelled out "Orville" during the media launch of the gourmet popping corn line; not when Valparaiso, home of one of Indiana's three popcorn festivals, started touting itself as Redenbacher's hometown. (Bowman, who grew up in nearby Lowell, was a more true hometown boy; Redenbacher was raised more than 200 miles away in Brazil.) "Bowman didn't like the publicity," says Smith. "He was behind the scenes, making popcorn."

The process of making popcorn doesn't begin when you place the sealed bag in the center of your microwave ("THIS SIDE UP," please) and hit the pre-programmed popcorn button. It starts in places like the Weaver Popcorn nursery, where row upon row of experimental popcorns get their first chance to prove themselves. A chance to be the next Red Bow 65.

Of course, the standard reached by that landmark breed has long since been surpassed. Redenbacher and Bowman were impressed that one cup of Red Bow 65 could expand to a popping volume of 40 cups; today, the standard is in the high 40s. Or something like that—breeders don't like to reveal the expansion levels of their most impressive kernels.

While breeders have their trade secrets, the principles that govern their programs are generally the same. The process starts with an inbred—a popcorn bred to be as genetically uniform as possible. Instead of cross-pollinating with other





PRODUCT PLACEMENT

The tiny town of Popcorn, Indiana, has inspired a New York business with virtually no Hoosier ties.

Popcorn isn't exactly a blink-and-you'll-miss-it southern Indiana town. It's a place where you can drive down Popcorn Road, turn on Popcorn Church Road, make a U-turn at Popcorn Christian Church to circle all those roads again, and then ask: Is this all there is? But it's just the kind of map dot Richard Demb had in mind when he visited Popcorn resident Dale Humphrey four years ago, seeking inspiration for the gourmet popcorn business he hoped to launch in New York City.

That's right, New York, where the first store bearing the name "Popcorn, Indiana" opened in 2002. A second location, in Times Square, opened a few months later. The company has since changed its name to Dale & Thomas—Dale after Humphrey, its Popcorn connection, and Thomas after Isiah Thomas (yes, that Isiah Thomas). The former Indiana University basketball star, who now coaches the New York Knicks, was so enamored by the store's crunchy concoctions that he asked to become an investor.

Thomas is not the only celebrity attracted to the brand, which now has five locations, a booming Internet business and a new brand of prepopped kettle corn called Popcorn, Indiana. (The kettle corn, according to company founders, is available locally at Cracker Barrel and should soon be on shelves at Wild Oats.) The popcorn, sold in flavors ranging from chocolate chunk 'n' caramel to Southwest cheddar-chipotle, truly hit the big time in August 2004, when it appeared on the list of "Oprah's Favorite Things," published in *O, The Oprah Magazine*.

Humphrey, 72, raises beef cattle, not popcorn, on his Lawrence County farm, located 20 miles southwest of Bloomington. He isn't involved in the company—its New Jersey–based founders call him their "inspiration" and speak fondly of the days when, while researching popcorn, they discovered Popcorn on the map and decided to check it out in person. They sat in Humphrey's living room, discussing the town.

Besides a rolling terrain and a charming white, wood-framed church perched above a small valley, Popcorn has never before been considered distinctive. Its name, according to local legend, started as an insult: a family visiting from Vincennes, touting their homegrown corn, suggested the area raised "popcorn" compared to the corn Vincennes grew. "It used to have a wheat mill, a post office and a general store," Humphrey says. "But that was before I was born." ●



plants, the male parts of these plants (the tassels) pollinate the female parts (the ears) of the same plant, producing offspring with fewer genetic variations. The next year's offspring also pollinate themselves, and the next year's, producing generations noticeably weaker and shorter in height than the last. "My professor in college said it is much like the English royal family," says Scott Johnson, a Weaver breeder. "The lines become less and less vigorous."

After five generations, the inbreds carry about 99 percent of the same genes, making them ideal to partner with one of the thousands of other promising genetically pure inbreds. ("We have to be vague," reminds Hacker, the director of field operations. "'Thousands' is close enough.") The hybrid plant grows stronger than either of its parents, but the outcome is scarcely ever predictable. Some plants might show a tendency to fall over easily in the field; some are prone to insects or disease; some are easily damaged by combines. All those factors are noted for each breed. The ears are picked and shucked, their kernels dried and stored. Conditions for storing inbred kernels at Weaver's testing facility in New Richmond are controlled and similar to those used for aging fine wines—50 degrees, with 50 percent humidity.

In the last stage of testing, the popcorn is popped. The test popper at the Weaver breeding facility, which spits the finished corn into a tall tube that measures popping volume, looks like a large theater-style model. The oil is dispensed with a paint pump, just like the one Home Depot uses for your gallon of latex semi-gloss. The popped

corn is evaluated for a number of characteristics, and expansion—the measurement that reveals the corn's popping volume—is the most important. Movie theaters, in particular, like to buy kernels that pop voluminously, taking up as much space as possible in a jumbo tub. "When we get excited is when we see something that pops really well, and then we go back and look at the agronomical data and see that it performed well in the field, too," Johnson says.

The researchers evaluate for other criteria: Hardiness is important to snack food companies, which prepop, package and ship their popcorn before it reaches consumers. The popcorn's shape is also noted: Microwave and movie theater popcorns should have the outstretched appendages of the "butterfly" kernel; caramel corn should have the contained "mushroom" shape that can handle the application of syrup without breaking into pieces.

Developing a new popcorn breed—from the first year of inbreeding to the final year of testing—can take 10 to 12 years. But in breeding a better popcorn kernel, breeders aren't just competing against other popcorn companies. Their competitors are also other crops, especially field corn, used primarily for feeding livestock. Its hybrids improve year after year, offering farmers higher and higher yields per acre. Field corn is easier to grow—the moisture readings and combine settings aren't nearly as precise, and any farmer set up for planting popcorn already has the gear needed for field corn. "We have to be improving popcorn's yield on an annual basis," Hacker says."

In their battle against field corn—the product that makes up 98 percent of the corn planted in Indiana, even though Indiana grows more popcorn than any other state—breeders are fighting against science. About 40 percent of U.S. field corn is genetically altered, a process that uses genes from other living organisms (animal, plants or bacteria) to improve the crop. The modifications might make it more insect resistant, for example. Popcorn has achieved its yield levels and disease and insect resistance without the benefits of genetic engineering. But if the popcorn industry were to consider offering genetically modified breeds, the possibilities could be endless. "You could figure out what the gene is in avocado that makes it buttery," says Ziegler, the retired Iowa State agronomist, "and transfer it into popcorn."



Even with the significant research time and resources spent to remain competitive in the industry, Carlos Iglesias, Weaver's hybrid research coordinator, has a hard time explaining his job. "People's reaction is, 'What is there to improve about popcorn?' They tell me, 'As good as it is, just leave it alone.'"

Carlos Iglesias, Weaver Popcorn's hybrid research coordinator, has a hard time explaining his job. "People's reaction is, 'What is there to improve about popcorn?' They tell me, 'As good as it is, just leave it alone.'"

As good as popcorn is, Americans are eating less of it. The United States is the world's largest consumer of popcorn, but our taste for it has been waning since the early 1990s, when sales of unpopped kernels peaked at 1.15 billion pounds in 1993.

Processors haven't stopped trying to win us back, as witnessed by the large chunk of shelf space popcorn takes up at the grocery store. But the new frontier for popcorn companies is overseas, particularly in countries where disposable income is a new luxury. "Ira called popcorn 'the poor man's confection,'" says Will Weaver, the great-grandson of Ira Weaver, the minister who planted the family's first popcorn plot. "That's something I think of a lot. A lot of forces are at work in the world in terms of driving snack and food consumption, but when markets start to open up—in Eastern Europe, for example—and people start to consume more snacks, popcorn is an obvious starter."

Throughout the industry—in foreign or domestic markets, in movie theaters or microwave bags—the processors keep mum about their trade secrets. Wilfred Sieg Jr. of Ramsey Popcorn won't reveal where his hybrid seeds come from. Pop Secret, a General Mills company based in Minnesota, won't say who supplies its popcorn—or even where it's packaged. Dale & Thomas, a New York–based company that sells some of its popcorn under the brand name "Popcorn, Indiana," won't confirm where it buys its popcorn. "It's like any other private industry," says Ziegler. "It's very competitive, so secrets are secrets."

Back in the Weaver Popcorn nursery, where the secrets begin, my tour was over. The corn breeders directed me back to the interstate, pointing me in a direction different from the way we had entered. In the rearview mirror, the field of experimental popcorn blended into the seed corn and soybean fields around it until they looked, collectively, like a sea of green. I was certain I would never find that field again. ●




David Shane

Field Trip

On about half of his 2,400 acres stretching across Huntington, Grant and Wabash counties, David Shane grows popcorn, watching the persnickety grain closely as the state's humidity starts to wane. Last year's bumper crop—the result of careful timing, knowledge passed through generations and some old-fashioned Hoosier know-how—made Indiana's 200 popcorn growers the top producers in the nation.

Photography by John Bragg





David, 62, has been growing popcorn for more than 25 years, and his son Mark, 32, has been helping since he was in high school. In the fall, when all types of corn begin to dry on the stalk, growers like the Shanes monitor moisture levels closely to ensure the popcorn is harvested at the right time. Timing is paramount: Harvested too late, it won't pop.

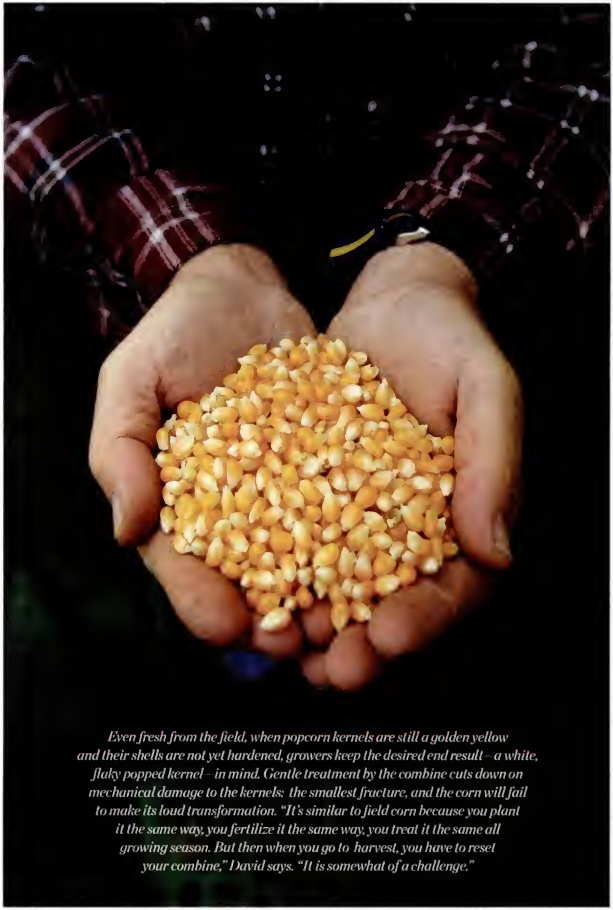





MOISTURE-CHEK
ON OFF
TEST
SELECT
CAL







Even fresh from the field, when popcorn kernels are still a golden yellow and their shells are not yet hardened, growers keep the desired end result – a white, flaky popped kernel – in mind. Gentle treatment by the combine cuts down on mechanical damage to the kernels: the smallest fracture, and the corn will fail to make its loud transformation. "It's similar to field corn because you plant it the same way, you fertilize it the same way, you treat it the same all growing season. But then when you go to harvest, you have to reset your combine," David says. "It is somewhat of a challenge."

Cornucopia!

The golden, buttery snack has infiltrated much of our lives, from our movies to our microwaves, and still, that just-popped aroma makes us yearn for more.



POP STARS

Popcorn and the movies are such an indelible combination that there's even a term—popcorn movies—for films whose main draw is a chance to munch. But sometimes, the snack steps out of the tub and onto the big screen.

By Tara Ratliff



Blazing Saddles (1974)

The hero, Cleavon Little, finally corners Hedley, the bad guy, in a movie theater. He kills the bad guy, saves the day, and celebrates by enjoying a bag of popcorn and the end of the movie.

Diner (1982)

On a date, Steve Guttenberg plays a perverted prank, inserting a part of his anatomy into the bottom of a bowl of popcorn. When reaching in for a handful, his date gets an unexpected surprise.

Real Genius (1985)

To get even with a professor, Val Kilmer and fellow science students plant a giant foil-covered pan of popcorn in the professor's house and aim their laser creation. The result is a landslide of popcorn so large that one of the students rides it out of the house like a tidal wave.



Gremlins 2 (1990)

Our favorite furry creatures wore popcorn containers on their heads as they scurried through a movie theater. While they could not be near light, get wet or eat after midnight, these puffballs apparently had no problem donning headdresses of salt, butter and grease.

Popcorn (1991)

With the tagline "Buy a bag, go home in a box," this movie provided guts and gore in the setting of an old movie theater. Beyond its locale, the plot of this slasher-thriller (a film-making murderer plots to kill a film student during an all-night "horrorthon") had little to do with popcorn.

Sleepless in Seattle (1993)

Meg Ryan and Rosie O'Donnell long for the perfect male companion. With no realistic prospects, they settle for the classically romantic movie "An Affair to Remember," a giant bowl of popcorn and a good cry.

Scream (1996)

In the opening scene of this horror movie, Drew Barrymore prepares a serving of stovetop Jiffy Pop as a masked villain lurks in her backyard. Her frantic phone calls, along with the incessant popping, cause electrifying tension.

Big Fish (2003)

Not even this delectable snack could distract Ewan McGregor from his first sight of his future wife at a circus. When he catches his glimpse, time stops even the flying kernels a popcorn vendor had tossed: He walks toward her, pushing popcorn out of the way.



Jolly Timeline

We've come a long way since the Native Americans popped corn in sand pits. From the stovetop to the microwave and back again, the evolution of the popper.

By Elizabeth Peacock



1890s

Popcorn's popularity first soars in the late 19th century; popcorn vendors become regulars at festivals and parks.



1910s

Stovetop poppers, common sights as popcorn comes into the home, require constant stirring and a cautious cook; the pan's handle heats up as much as the popcorn does.

1890–1940 POPPER PHOTOS BY LEW LAUSE PHOTOGRAPHY; MOVIE STILLS BY THE EVERETT COLLECTION

GOOD POP, BAD POP

Brand	Where To Find It	Hoosier Credentials
 **TRAIL'S END** UNBELIEVABLE BUTTER	Available only through the Boy Scouts, including their Indiana headquarters, 1900 N. Meridian St. $15 for a 15-pack	Bred in New Richmond and processed in Van Buren, Weaver Popcorn's premium brand is as Hoosier as they come.
 **POP WEAVER** BUTTER	96 cents at Wal-Mart (four-pack)	Weaver Popcorn's signature line is the modern incarnation of the corn Hoosier ira Weaver sold from the back of his wagon in the 1920s.
 **COUSIN WILLIE'S** BUTTER	$1.99 at Meijer (three-pack)	Processed by the Ramsey Popcorn Company in Southern Indiana, Cousin Willie's features former company exec Wilfred Sieg Sr. on the box.
 **MARSH** BUTTER	$1.79 at Marsh (three-pack)	The indianapolis-based grocery chain buys its popcorn from the Ramsey Popcorn Company in Harrison County, which also produces the Cousin Willie's brand.
 **ORVILLE REDENBACHER** ULTIMATE BUTTER	$3.19 at Kroger (three-pack)	Though Redenbacher himself was the quintessential Hoosier, he sold his business in 1976, and today his brand is owned by a Nebraska-based food conglomerate. The company does, however, still breed popcorn in White County.
 **GUTWEIN POPCORN** BUTTER BUTTER BUTTER	$2.59 at Marsh (three-pack)	Hoosier through and through, from the historic roots (the Gutwein farm dates to 1906) to the photo of company president Harvey Gutwein on the package.
 **ACT II** BUTTER	$2.39 at Marsh (three-pack)	Act II is owned by ConAgra, the company that owns oodles of other food lines, including Swiss Miss, Slim Jim and Orville Redenbacher. ConAgra breeds both brands of its popcorn in White County.

1920s

Electric poppers begin to enter homes in the 1920s. Most are unsafe because the popcorn can burn on the bottom of the pan and cause a fire if the popper is not unplugged right away.



1930s

At 5 or 10 cents a bag, popcorn becomes an affordable luxury during the Depression. Electric poppers have improved so that most families consider them a household staple.



1940s

Americans eat three times as much popcorn as usual during World War II, when sugar is rationed and movie theaters need a cheaper replacement for candy.



1950s

Popcorn consumption drops as television becomes more popular than movies. Jiffy Pop, however, with an aluminum-foil covering that expands during popping, hits the market and becomes a fad.



So, we wondered, which Hoosiers sell the best popcorn—the Weavers of Van Buren? The Siegs from Ramsey? The Gutweins of Francesville? With an office microwave, detailed popping instructions and the help of a hungry staff, we put Indiana popcorns to the test. The heat is on. By Brooke Reynolds

Popability	Score (on a scale of 5 kernels)	Tasters' Voice
10 cups, with seven unpopped kernels		These kernels popped up huge—and delivered a big taste to match. Our judges were awed. "Perfect flavor and texture" said one. "Tastes buttery, like buttery popcorn should," said another. Makes us want to sign up for the Boy Scouts.
10 cups, with three unpopped kernels (the fewest of any brand tested)		Not as supersized as its sister corn, Trail's End, which is processed in the same Van Buren facility. But respectable nonetheless. Said one judge: "Not too buttery and not too salty; it's just right."
Our biggest producer: 13 cups, with 20 unpopped kernels		A nice texture, but Cousin Willie seems a little shy on the butter.
12 cups, with 31 unpopped kernels		A mixed bag, but all in all, a good value for a store brand. One judge noted "the butter tastes real," though another said: "I wouldn't hog the bowl."
10 cups, with 17 unpopped kernels		Compared to the other butter-flavored popcorns, the Redenbacher "Ultimate Butter" seemed particularly, well, yellow. As in nearly neon. "Too yellow, too buttery, too salty," offered one judge.
11 cups, with 25 unpopped kernels		Our judges didn't have a lot of love for this Hoosier-born classic, processed by the Gutwein (pronounced GOOT-wine) Popcorn Company of Francesville. "A little plain," said one.
10 cups, with 16 unpopped kernels		This old favorite got a big thumbs down from our judges, who were unimpressed by its overprocessed taste. Among the comments: "Bland." "Very plain." "Odd flavor with little butter."

The Lighter Side

We checked out the light versions, too—and here are the judges' asssessments:



#1 COUSIN WILLIE'S
"This is light? Really?"



#2 MARSH
"A good buttery taste"



#3 ORVILLE REDENBACHER
"Underwhelming"



#4 ACT II
"Pretty plain"



#5 TRAIL'S END
"Noticeably less tasty than the butter version"

1970s

High-quality popcorns such as Orville Redenbacher's Gourmet Popping Corn cause a resurgence for popcorn. The Stir Crazy Corn Popper, unmistakable for its large golden dome, is introduced in 1977.



1980s

The proliferation of microwave ovens introduces a convenient new way to prepare popcorn. Popcorn sales remain high.



1990s

Popcorn sales in the United States begin to subside, though new markets are opening overseas, especially in countries where disposable income is a new development.



2000s

Americans retreat to their homes after the 2001 terrorist attacks, and also return to simpler, homier ways of life. Old-fashioned poppers such as the Whirley Pop, a reminiscent of the early stovetop poppers, are popular.





Former Purdue popcorn breeders Bruce Ashman, Arthur Brunson and Oliver Nelson, circa 1960.

Popcorn Colonels

These men were the founding fathers of Indiana's popular crop.



Orville Redenbacher Born in Brazil (Indiana, not South America) in 1907, he first experimented with growing popcorn on his childhood farm. He made his first fortune breeding and processing popcorn, then sold his company and became the iconic spokesman for the new owners, who continued to sell the brand under his name. He died in 1995.

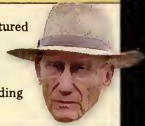


Charles Bowman Orville Redenbacher's business partner, he allowed their popcorn to be marketed under Redenbacher's name after a consultant suggested it would be good for business. Bowman, who grew up in Lowell, retired last year and lives in Michigan.

Arthur Brunson The Purdue University agronomy professor (pictured above, between two of his successors) brought his interest in popcorn breeding with him from Iowa State, where he had experimented with hybrids. He taught Charles Bowman and sparked the student's lifelong popcorn passion with the words, "You know, someday, somebody's going to produce a high-quality popcorn."



Wilfred Sieg Sr. The son of Ramsey Popcorn Company founder Edward Sieg, he was the inspiration for the company's microwave brand, Cousin Willie's. Like Redenbacher, the brand features a Hoosier on the box. And like Cousin Willie, Wilfred Sieg Sr. wore a beard and a cowboy hat. He died in February.



Bruce Ashman The Purdue plant geneticist (also pictured above, at left) led the university's popcorn-breeding program from 1959 to 1995, years that covered an exciting era in popcorn genetics. The university program folded when he left, as Purdue stepped away from applied breeding programs, leaving that work to private industry.

Ira Weaver A minister in the United Church of the Brethren, he first planted popcorn in 1927 and, with help from his sons, harvested, shucked and bagged the popcorn by hand. He sold it from a horse-drawn wagon. The company he founded in Van Buren remains family-owned. —*A.W.S.*

Best Supporting Snacks

Let's face it: With all the box-office bombs out there, popcorn is sometimes the best reason to go to the movies. The reviews are in, and here's where you can find the best movie popcorn in town.

HOLLYWOOD BAR & FILMWORKS

This theater serves up Hoosier-grown Weaver Popcorn in an old-fashioned movie theater tub. The popcorn is tender and drizzled with glistening real butter, and customers can request light, medium or heavy amounts of butter. Bucket with free refills, $4.45. Hollywood Bar & Filmworks, 247 S. Meridian St., 231-9250, filmworksonline.com

JUST POP IN

Not that we want to endorse such behavior, but if you like to sneak snacks into the theater, your pre-movie stop should be Broad Ripple's Just Pop In. Caramel and cheddar-cheese popcorn are only the tip of the popcorn ball at this gourmet shop—the friendly owners pop up everything from strawberry to Chicago style (a top seller featuring a mix of caramel corn and cheddar corn). All the corn is Indiana-grown. Just don't forget to bring along a sizable purse for smuggling. Large bag, $7.50. Just Pop In, 6302 Guilford Ave., 257-9338, justpopinonline.com

KERASOTES THEATRES

When it comes to megaplexes, the chain with the most tasty popcorn is Kerasotes. Besides the free refills, the chain's theaters offer salt shakers and self-serve pumps of buttery topping. Large bag, $5.50. Kerasotes Theatres, 5920 W. 86th St., 415-0270; 4325 S. Meridian St., 784-1367, kerasotes.com

KEYSTONE ARTS CINEMA & INDIE LOUNGE

If you like salty but your date wants sweet, head to this ritzy theater, where "normal" popcorn isn't the only option. Keystone Arts, known for its high-end concessions including bottled Izze sparkling juices and gourmet pizza, also serves caramel popcorn. For the ultimate treat, try caramel corn drizzled with chocolate. Large buttered popcorn, $5; caramel corn, $5.50; caramel corn with chocolate, $6.50. Keystone Arts Cinema & Indie Lounge, 8702 Keystone Crossing, 566-8185.—*T.R.*

PHOTOS COURTESY: (FROM TOP) AG ALUMNI SEED; KETCHUM; BOWMAN; RAMSEY POPCORN; AG ALUMNI SEED

Corn Free

Goodbye, pecans in my coffee cake, peanuts on the plane—and worst of all, popcorn!

By Deborah Paul



We're popcorn eaters, our family. When my husband was a kid, he spent Saturday afternoons at the Ritz theater at 34th and Illinois, reveling in cartoon matinees and Tarzan movies. Part of the joy came in a red and white cardboard box of popcorn, which he shared with his buddies. "Spit corn," it was dubbed, the unfortunate result of messy mouths and fingers and named for the occasional wet piece only mischievous boys would find funny.

My husband never lost his love for popcorn, and through a long courtship and longer marriage, I came to appreciate the crunchy, munchy, warm and wonderful snack, especially at movies. When we purchased our first big-screen TV, we invited our friends Charlie and Sue over for movie nights, never complete without a gigantic bowl of popcorn onto which we ladled as much pure melted butter as our consciences would allow. In those days we used air poppers, until my generous brother-in-law bestowed upon us the gift to end all gifts: a carnival-quality popcorn popper enclosed in glass, with a kettle whose lid would open like a flower in bloom as the hot, fluffy kernels spilled out in a glorious cacophony of pops and snaps. The unmistakable aroma drifted from the lower-level family room to the rest of house, the neighborhood, the county.

Driven mad by the smell and the sound, I have in a moment of weakness grabbed a handful.

But that was then and this is now. Then I was young and healthy, my colon slick as a garden hose. Now, says my gastroenterologist, I am riddled with diverticulosis, where tiny pockets pooch out of the lower intestine and threaten to trap all matter of hard, indigestible material, leaving it there to rot. Goodbye, pecans in my coffee cake, candied walnuts in my salad, peanuts on the plane—and, worst of all, popcorn. O popcorn! My salvation at movies, the perfect office snack when hunger strikes at 3 p.m. Quitting smoking couldn't be worse.

At home in our media room, I have made do with a bunch of chocolate chip cookies, which, baked without nuts, are curiously flat and sometimes pockmarked with holes. At the movies, I am pathetic, bereft. In the dark, I clutch a $3 bag of M&Ms, deprived even of the pleasure of admiring the colors. Desperation once drove me to nachos, which, when you get past the shame of the plastic tray, are salty and satisfying, at least until the fake cheese begins to harden and cool.

Beside me, though, is my husband, he of spit-corn fame, not just nibbling but devouring his popcorn, crunching happily and loudly from previews to credits. Driven mad by the smell and the sound, I have in a moment of weakness grabbed a handful, and, piece by piece, felt the satisfying squeak as the puff of goodness breaks down between my teeth. I have hungrily licked the salt from my lips, and then, when no one is looking, delicately spit the hull into a tissue. Hard up, I have carried Puffcorn Delites into the theatre, but the chemical concoction bears no resemblance to its namesake. They are Cheetos without the cheese, disappearing in your mouth like cotton candy.

Diverticulosis can be ignored. Diverticulitis, the infection that results, cannot. Several hundred dull icepicks jab relentlessly at your lower-left abdomen, fever sets in and you regret every caraway seed in every slice of rye bread, every sesame seed on every Big Mac bun, every hard kernel in every puff of corn. But when, thanks to a course of multiple antibiotics, the symptoms dissipate, the craving returns. Somewhere the smell catches you by surprise, and you are a cartoon character sniffing the wisp to its source. Somebody, who may or may not be your insensitive husband, has stuck a bag into the microwave and is waiting with a Diet Coke in his hand and a smile on his face. All you know is that it is not you who will burn your fingers as the first fragrant burst of steam escapes from the bag and who will then stuff as many warm, soft, salty morsels into your mouth as you can and still swallow. You will stand feebly by, a Baggie of baby carrots in your grasp, dreaming of what used to be. ●



ILLUSTRATION BY JOHN KACHIK

REMODEL YOUR HOME ELECTRONICS



Lighting and lighting control

Concealed surround sound audio

Custom home entertainment cabinetry

High definition video systems

Custom home theater seating

Automation controlled by single remote

Automated window blinds

- ☑ Love your existing home
- ☑ Don't want to move
- ☑ Want whole house audio/video
- ☑ ***We can do it!***

We have always been experts at installing systems in existing homes, but the process was very labor intensive and expensive. With today's new wireless control systems we can provide systems as efficiently for existing homes as we can for new construction.

amazing products / knowledgeable consultants / expert installation

Northeast	West	South
2 blocks east of Castleton Square Mall	south end of Lafayette Square Mall	just north of Greenwood Park Mall
6609 E. 82nd Street	4270 W. 38th Street	8830 South U.S. 31
(317) 849-7729	**(317) 299-9877**	**(317) 885-1888**

Design & Installation available at all locations

Open Monday–Friday 11–8

Saturday 11–6 • Closed Sunday

2005 TOP TEN RETAILERS of the YEAR Audio/Video

See our weekly circular at **www.ovation-av.com**

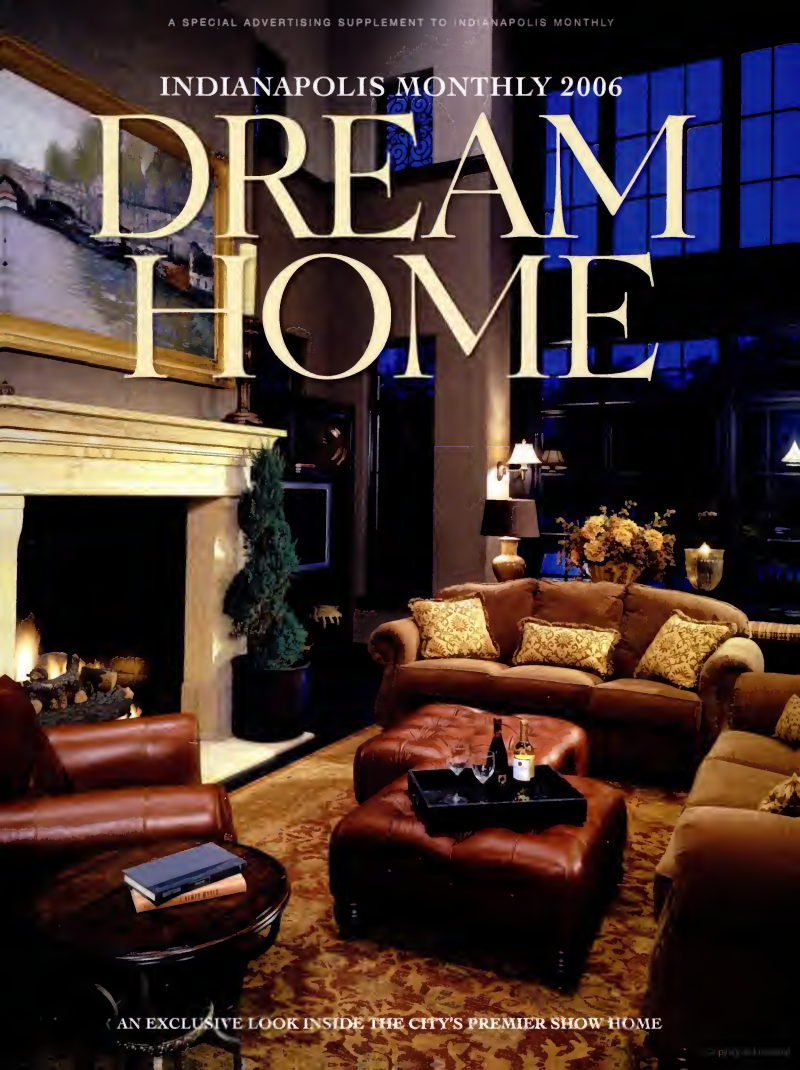
OVATION Home

improving entertainment lifestyles

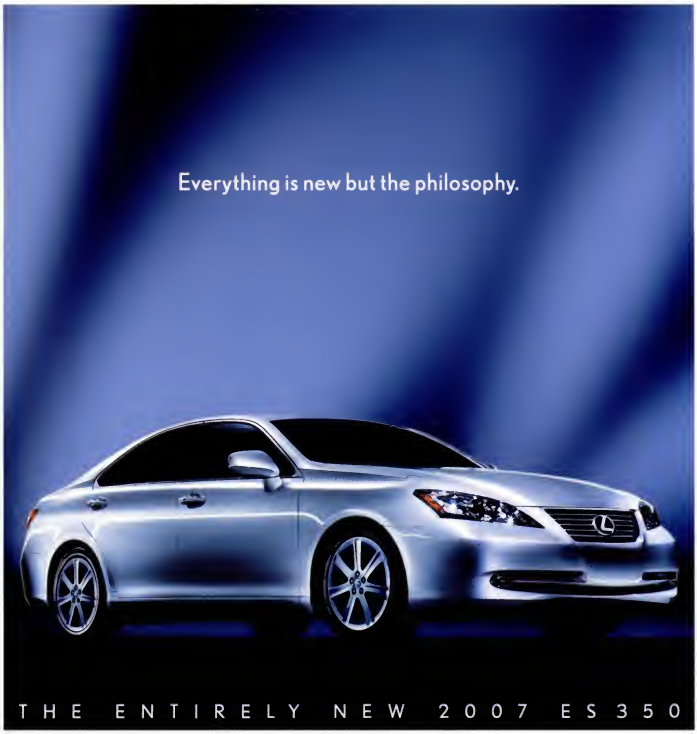
A SPECIAL ADVERTISING SUPPLEMENT TO INDIANAPOLIS MONTHLY

INDIANAPOLIS MONTHLY 2006

DREAM HOME



AN EXCLUSIVE LOOK INSIDE THE CITY'S PREMIER SHOW HOME



The quest for an ideal creates the desire to overturn past achievements, no matter how impressive. Witness the all-new ES. Note its powerful 272-horsepower* engine with dual Variable Valve Timing with intelligence (VVT-i). Or the six-speed sequential-shift automatic transmission. Or perhaps the more than 100 onboard sensors that optimize everything from Traction Control to ABS brakes. And, of course, the entirely redesigned, aerodynamic body. Perfection may be a moving target, but our pursuit of it is a constant. To experience the chase, visit AllNewES.com or your Lexus dealer. **YOUR LEXUS DEALER. PURSUING PERFECTION.** LEXUS

LEXUS.COM

TOM WOOD LEXUS
4610 E. 96th Street, Indianapolis
(317) 580-6888 (800) 395-8793

*Ratings achieved using the required premium unleaded gasoline with an octane rating of 91 or higher. Lexus reminds you to wear seatbelts, secure children in rear seat, obey all traffic laws and drive responsibly. ©2006 Lexus.

JOHN KIRK
FINE FURNITURE SHOPPING
101

Hand Finishing

Hand shaping and carving are still an integral part of making furniture at Century, using time honored techniques by the highest level of craftsmen.

Hand-applied, multi-step finishes of the highest quality protect and enhance the beauty of wood furniture. Hand and machine polishing give smooth, clean finishes to highlight the beauty and character of the wood.

The hand finishes is one of many fine furniture details found on Bernhardt, Century, Henredon, Martha Stewart and Stickley furniture. John Kirk Furniture has the nation's largest selection of these fine furniture lines, plus 181 additional manufactures all in our 120,000 square foot showroom in Carmel.

Extraordinary Selection At Unbelieveable Prices

John Kirk
FURNITURE GALLERIES

12345 Old Meridian St., Carmel • 317.846.2535
Mon., Thu. 9-8; Fri. 9-6; Sat. 10-6; Sun.12-5
www.kirkfurniture.com

Century Furniture Everyday Low Price



ROMANTIC GARDENS, TRANQUIL WATERFALLS AND A MAGNIFICENT CENTERPIECE AWAIT YOUR UNIQUE EVENT AT

HAMILTON COUNTY'S NEWEST PARK.... COXHALL GARDENS











Located at 116th and Towne Road, Coxhall Gardens resides upon 125 acres of beautiful landscapes.
Available for wedding ceremonies, receptions & gatherings, April-October

Ritz Charles

843-9529
www.ritzcharles.com

Copyrighted Material

G. Thrapp Jewelers









Unique Jewelry & Gifts

G. Thrapp Jewelers

5609 North Illinois Indianapolis, IN 46208 317.255.5555
www.g.thrapp.com

Located One Block West of 56th & Meridian

Copyrighted material

ALWAYS BEAUTIFUL...

kitchens by design

KITCHENS BY DESIGN















1530 EAST 86TH STREET • INDIANAPOLIS, IN 46240 • PHONE: 317-815-8880 • FAX: 317-815-8881
NORA CORNERS SHOPPING CENTER
www.kitchensbydesign.net • email:kbdinc@kitchensbydesign.net

ALWAYS BY DESIGN



-AWARDS-

INDIANAPOLIS MONTHLY HOME
2005 KITCHEN OF THE YEAR
2 WINNERS - NEW KITCHEN CATEGORY
WINNER - RENOVATION OVER $50,000

PEOPLE'S CHOICE AWARD
2004 KITCHEN TOUR

INTERIOR DESIGN MAGAZINE
2003 KITCHEN & BATH DESIGN
INDUSTRY LEADER

INDY INTERIORS INTERIOR DESIGN AWARDS
2004 GOLD MEDAL - KITCHEN

SUB-ZERO & WOLF 2002-2003
DESIGN CONTEST WINNER

-FEATURED IN-

BETTER HOMES & GARDENS
REMODELING ISSUE FEB/MARCH 2005

MIDWEST LIVING
MARCH/APRIL 2005

KITCHEN & BATH NEWS
APRIL 2006

DREAM KITCHENS
VOLUME 3 #1 2006

FANTASTIC KITCHENS
SPRING 2006

SHOWROOM RENOVATION
SOON TO BE COMPLETED.
GRAND RE-OPENING IN OCTOBER!

Proud Designer & Supplier of Custom Cabinetry for the 2006 Indianapolis Monthly Dream Home. Home Accessories were also provided by KBD in Kitchen Area.







You're invited to visit our showroom featuring displays by the finest cabinetmakers in the world.

Whether your project is a kitchen, bath, bar, bedroom, office or closet, we offer distinctive design and cabinetry to suit your tastes, needs and budget.

At Kitchens by Design, you'll find everything from the sleek, contemporary styling of Downsview and Poliform to the olde-world charm of Custom Cupboards and Bronte. Let one of our experienced designers assist you with our broad range of design services.

DOWNSVIEW KITCHENS

CUSTOM CUPBOARDS

HABERSHAM

Poliform

CALL KRISTIN OKELEY, CKD, ASID, LISA STITES, GENE ABEL, TAMMY CAREY, OR NANCY STANLEY AT 317-815-8880 OR VISIT KITCHENS BY DESIGN, WHERE THE BEST IN FUNCTION, STYLE AND VALUE CAN BE YOURS!



- Shower Doors & Mirrors
- Marble & Granite
- Porcelain & Ceramic
- Quartz & Corian
- Limestone & Slate
- Glass & Mosaic



Proud Supplier & Installer of Shower Doors and Mirrors for the Indianapolis Monthly Dream Home

TREMAIN
TILE, MARBLE & GRANITE

"A Family Tradtion Since 1921"

Shower Doors & Mirrors 317-849-8453
New Construction 317-549-1991
Bathroom Remodeling 317-849-8453
Granite Countertops 317-549-1991

9337 CASTLEGATE DR | 8101 E. 47th ST

DREAM HOME

PUBLISHER
Keith Phillips

SPECIAL SECTIONS DIRECTOR
John Branigin

SPECIAL SECTIONS ART DIRECTOR
Allison Edwards

SPECIAL SECTIONS ART ASSOCIATE
Eric Cheek

PHOTOGRAPHER
E. Anthony Valainis

PHOTOGRAPHY ASSISTANT
Lynn Aguanan

PRODUCTION MANAGER
Mike Botkin

ADVERTISING ART ASSOCIATE
Vu Luong

ART/EDITORIAL INTERNS
Nicole Brooks, Amanda Craig, Amy Duncan, Carly Everson, Erin Goldman, Sarah Hughes, Meg Kinney, Molly Kravitz, Liz Peacock, Tara Ratliff, Amy Saxon, Kim Trubiro

ADVERTISING DIRECTOR
Laura Groninger

ACCOUNT EXECUTIVES
Josh Halpern, Carrie Hannigan, Jeff Marsella, Tom Pitz, Laura Roby, Holly South, Rhonda Turner, Maribeth Wood

CLASSIFIED & TRAVEL AD MANAGER
Pat Wells

PROMOTIONS DIRECTOR
Andy Austin

BUSINESS MANAGER
Allison Barth

MARKETING ACCOUNT EXECUTIVE
Cindy Poteet

OFFICE MANAGER
Christy Moore

OFFICE ASSISTANT
Ashley Stephens

RECEPTIONIST
Mary Wall

NATIONAL SALES REPRESENTATIVES

CHICAGO (847-251-3483) CS Media
MIDWEST DIRECTOR Cheryl Schuldt
SALES PARTNER Heather S. Landeros

DALLAS (847-251-3483) CS Media
SOUTHWEST DIRECTOR Cheryl Schuldt
SALES PARTNER Heather S. Landeros

NEW YORK (212-986-7295)
NORTHEAST DIRECTOR Michael Fisher

FLORIDA (561-784-5701) LPG Media Inc.
SOUTHEAST MANAGER Lisa Palmisano Gerardi

EMMIS PUBLISHING

PRESIDENT
Gary Thoe

EXECUTIVE VICE PRESIDENT/EDITORIAL DIRECTOR
Debbie Lee

EXECUTIVE VICE PRESIDENT/ DIRECTOR OF SALES & MARKETING
Susie Love

EXECUTIVE VICE PRESIDENT
Jack Marsella

VICE PRESIDENT/CIRCULATION
Lorelei Calvert

CONTROLLER
Melinda Marshall

EXECUTIVE ASSISTANT
Rita Cherry

EMMIS COMMUNICATIONS

CHAIRMAN/CEO
Jeffrey H. Smulyan

INTERIM CHIEF FINANCIAL OFFICER
David R. Newcomer

EXECUTIVE VICE PRESIDENT/GENERAL COUNSEL
Gary L. Kaseff

Reproduction or use of editorial or graphic content without permission is prohibited. Opinions in the magazine are those of the authors and do not necessarily represent management views. The magazine is not responsible for unsolicited manuscripts and photographs.
MEMBER: Audit Bureau of Circulations, City & Regional Magazine Association, Indianapolis Chamber of Commerce, Magazine Publishers of America.

www.indianapolismonthly.com

VIKING | JADE | Thermador | GAGGENAU | BOSCH | KitchenAid | GE Profile



BRING A VIKING HOME FOR DINNER.

Experience elite appliances in eleven incredible homelike settings with many working models. Visualize how these innovative products will look in your home.

4161 East 96th Street | Indianapolis | 888-877-FINE | hhgreggfinelines.com

hhgregg
FINE | LINES
Extraordinary appliances for the heart of your home.℠



Contents

Dream Home Participants 10

Dream Home Tour Information 12

Tuscan Splendor 14
The 2006 Dream Home combines classic comfort with fabulous fun. *by Tammy L. Rader*

Prime Locations 26
Formal rooms are all about appearance—but the Dream Home's are also functional and relaxing. *by Lynnell Nixon-Knight*

Home Rooms 34
Taking living areas to new heights of comfort and style. *by Lori D. Roberts*

Suite Dreams 46
Stylish bedroom suites provide a twist to the Dream Home's Old World theme. *by Julie Young*

Modern Casual 56
The mood changes to contemporary fun on the Dream Home's lower level. *by Tracy Martin*

Under the Tuscan Sun 66
Distinctive details create a modern update to classic Tuscan style. *by Shari Held*

Dreams Realized 70
The proceeds from the Dream Home help Indiana kids with learning disabilities. *by Carly Everson*

On the cover: The 2006 Indianapolis Monthly *Dream Home, built by Homes by John McKenzie with interior design by Keith Miller and Kate Stahley of Homes by John McKenzie and Sharon Kirk and Kathy Hess of John Kirk Furniture. Landscaping by Hittle Landscaping. On this page: The Dream Home's front exterior.*



One-of-a-kind GOLF COMMUNITY.

Our resort community offers extraordinary amenities. In addition to playing our challenging 18-hole Pete Dye Championship Golf Course, or working on your game at one of the nation's premier practice facilities...The Bridgewater Club is built on 750 acres of rolling, wooded countryside with 24 lakes and ponds, five miles of walking and biking trails, and nine community parks. Plus we also feature:

- Indoor & Outdoor Swimming Pools
- 6 Tennis Courts
- 70,000 square foot Clubhouse
- Adult and Family Dining
- State-of-the-art Fitness Center
- Massage Therapy
- Exercise & Fitness Training
- Luxurious Locker Facilities
- Steam Rooms
- Meeting/Banquet Rooms
- Child Care
- Fully-stocked Pro Shop

For more information, visit thebridgewaterclub.com or call Doc O'Neal at 317.867.GOLF.

Site of the 2006 Indianapolis Monthly Dream Home September 2-17, 2006

Choice custom homesites are available.

3535 East 161st Street – Carmel, IN 46033 – 1 mile east of Meridian on 161st Street









The Bridgewater CLUB

An Exclusive Residential & Golf Community



THE PARTY TREE
NOW IN 2 LOCATIONS
116th & Keystone
Carmel
116th & Olio Rd.
Fishers
PARTY TREE
INDIANA'S LARGEST PARTY, BALLOON & COSTUME STORE!
BIRTHDAY • PARTY FAVORS
PINATAS • BALLOONS
THEME PARTIES • LUAU
BABY SHOWERS • WEDDING
HALLOWEEN 2006 NOW HERE!
DON'T PARTY WITHOUT US!

G.C. LUCAS GALLERY
Fine
American
Paintings
4930 N. Pennsylvania
Indianapolis IN 46205
317.255.4000

Dream Home Participants



Clockwise from the top: Jim McKenzie, John McKenzie, Kate Stahley, Keith Miller, Jill McKenzie, Ellen Alexander, Eric Thompson and Ron Hahn, Homes by John McKenzie

Since 1993, Homes by John McKenzie has been offering a fresh approach to custom home-building in Indianapolis. Co-owners John and Jim McKenzie have more than 30 years of combined building experience in the Indianapolis area, and have developed a unique design, selection and construction process that is attuned to the client's needs and desires. John and Jim feel a reputation for honesty, integrity and personal responsibility is as important to their clients as the quality and style of the homes they build. Their day-to-day involvement in the business is a statement to their level of commitment to both employees and customers. That's why Homes by John McKenzie has been recognized as the leading custom home builder in the Indianapolis area six out of the last 10 years.



Sharon Kirk and Kathy Heus, John Kirk Furniture Galleries

John Kirk Furniture Galleries has always taken pride in building relationships with its customers. Because selling furniture is only part of the interior-design process, Sharon Kirk, Kathy Heus and the rest of John Kirk Furniture Galleries' staff of professional interior designers work with clients to ensure that the interior of each home reflects the homeowners' unique tastes. Through their work in the 2006 *Indianapolis Monthly* Dream Home, Kathy and Sharon sought to illustrate how their firm can help clients create a home where families can build memories.



Doc O'Neal, The Bridgewater Club

The Bridgewater Club, site of the 2006 *Indianapolis Monthly* Dream Home, is a traditional and refined country-club community for those seeking the highest level of personal service in a private country-club setting. The distinctive community, being developed by Throgmartin-Henke Development LLP, features an exciting array of residential options, including traditional single-family custom homes, estate homes, golf villas and townhomes, created by the finest homebuilders in central Indiana. For more information, contact Doc O'Neal at the sales office at (317) 867-4653.



JPMorgan private banker Katharine Richardson helped John McKenzie build his "Dream Home."

Picture this.

Your dream home - framed by your vision and financed seamlessly from start to finish. Your JPMorgan advisor can help make it come true. By offering the Private Construction Loan, a readily available cash resource that transitions to a permanent mortgage tailored with a competitive rate to fit your needs.

Please call Katharine Richardson
at (317) 684-3135, and start picturing
your dream home today.

EQUAL HOUSING LENDER

JPMorgan

Products and services, including fiduciary and custody products and services are offered through JPMorgan Chase Bank, N.A. and its affiliates. Securities (including mutual funds) and certain investment advisory services are provided by JPMorgan Chase Bank, N.A. affiliates Banc One Securities Corporation or Chase Investment Services Corp., members NASD and SIPC. Insurance products and annuities provided by various insurance companies and offered through JPMorgan Insurance Agency, Inc. Products not available in all states.

INVESTMENT ACCOUNTS AND INSURANCE PRODUCTS ARE NOT A BANK DEPOSIT • NOT FDIC INSURED • NOT INSURED BY ANY FEDERAL GOVERNMENT AGENCY • NOT GUARANTEED BY THE BANK • MAY LOSE VALUE

EXTRAORDINARY

DISCOVER FOR YOURSELF
WHY MERIDIAN MEANS MUSIC







STEINWAY & SONS • YAMAHA • BOSTON
AND OTHER FINE INSTRUMENTS
STORE HOURS: M–TH 10–8 • FRI–SAT 10–6

MERIDIAN MUSIC

12725 Old Meridian St.
East of Meijer on Old Meridian, North of Carmel Dr.
Carmel, IN 46032
317.575.9588

Dream Home Tour Information

Tour Dates:
Saturday, September 2 to Sunday, September 17

Tour Times:
Noon–6 p.m. Sunday through Thursday
10 a.m.–8 p.m., Friday and Saturday

Tickets:
$10 at the door
Discount coupons available at all Indianapolis-area Marsh Supermarkets.

Directions:
The 2006 Dream Home is located in Hidden Oaks, a community in The Bridgewater Club. From U.S. 31 North, go east on 161st St., and turn south on Gray Road to The Bridgewater Club's Golf Club Boulevard entrance. Take Golf Club Blvd. west to Hidden Oaks. On-site parking available.

Patron Preview Party:
Thursday, September 31 from 7 to 10 p.m.



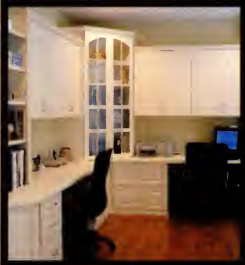
All proceeds benefit the Dyslexia Institute of Indiana.

think | **innovative**

because every night on the town begins in your closet









designer closets | built-ins | home office | wet bars & wall beds | garage | media centers

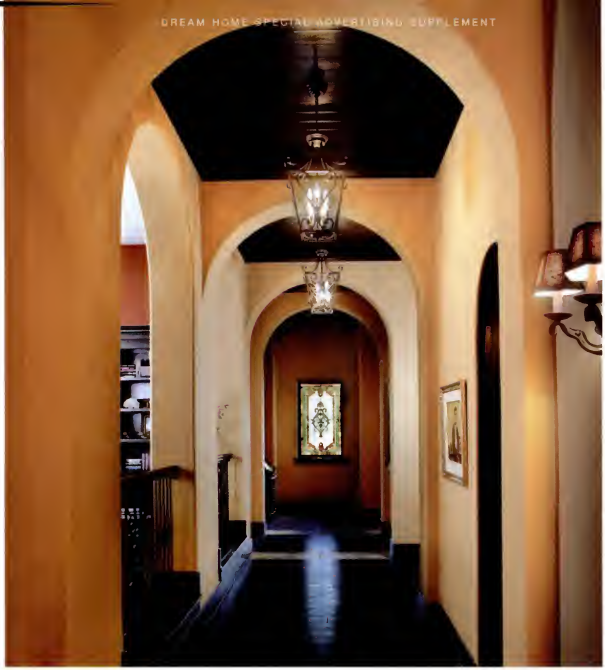
When it comes to getting ready for a special night out you don't have time for a wardrobe malfunction to spoil the mood. Innovative can help. Our flexible and affordable, custom closet solutions makes it easy to organize your wardrobe and look your best. In fact, from home offices to entertainment centers, garages, wet bars and more, Innovative has custom solutions for just about every room in the house. Find your custom closet solutions at www.inncorp.com and start your night out on the right stiletto.

innovative

home space solutions

call for your free estimate **317.846.2018** | visit our virtual showroom **www.inncorp.com**

SHOWROOM: 833 west carmel drive • carmel, indiana 46032 | HOURS: monday through friday 9am to 5pm or by appointment



PHOTOGRAPHY BY E. ANTHONY VALAINIS

Tuscan Splendor

THE 2006 DREAM HOME COMBINES CLASSIC COMFORT WITH ELEGANCE

by Tammy L. Rader

FOR DECADES, American homeowners have been inspired by the spirit of Tuscany: land of rolling hills, deep green trees, hidden vineyards and ivy-covered castles. There must be something deeply reassuring about the idea of a personal fortress built to last for generations, yet designed with a country retreat feel.

This year's Dream Home adapts many of the attractions of classic Tuscan estates—solid construction, airy atmosphere, personalized design touches—in a state-of-the-art Hamilton County residence. Unlike previous Dream Home builders, however, John McKenzie of Homes by John McKenzie has special reason to craft an exceptional show home: It's going to be his after the tour ends.

For the first time since the *Indianapolis Monthly* Dream Home premiered a dozen-plus years ago, the show house will be the personal residence of its builder. While this complicated the interior-design decisions







somewhat for the five-bedroom, nine-bathroom home, the outcome has greatly pleased everyone involved. "It's been fun," says John, who co-owns Homes by John McKenzie with his identical twin brother, Jim. "We've had a blast."

The opportunity to build the Dream Home came at the right time for Homes by John McKenzie, as John and Jim were seeking a high-profile way to showcase the company's new high-end custom-home division.

Up until about a year ago, the business primarily focused on custom empty-nester houses with an average price tag of $600,000. McKenzie tired of turning away seven-figure jobs from those who wanted estate-type homes. So the company hired extra staff to take on bigger projects, a vision that has paid off handsomely: Since last year, the company has sold eight homes in the $1 million to $2.5 million price range. "The Dream Home is really the show home for this high-end market," John says. "Our hope is that it just continues to establish us in that market as a viable player."

John's appetite for homebuilding is in his blood: He had a steady diet of bricks and mortar while growing up in a construction-oriented family. His grandfather, James Price, founded National Homes in Lafayette, where John's father also worked. Jill, his wife, further cemented the construction ties—her father also was a builder.

Though he initially strayed from the home-building business by earning an Industrial Engineering degree from Purdue and spending three years working for Proctor and Gamble, John turned to home construction as a means to work more closely with his brother. The pair honed their trade in the Chicago market, and relocated to Indianapolis to be nearer to their hometown. Eventually, John and

Tuscan homes make extensive use of natural materials: Hardwoods, stone and wrought-iron provide varied textures to interiors and exteriors. Arches define the hallway on the main level (page 14). Shadows play on the stonework of the Dream Home's front exterior (page 15). The rear exterior includes multiple terraces and the sleeping porch on the second level (this page).



The Dream Home blurs the lines between interior and exterior furnishings: The fountain at the base of the main staircase (above), supplied by Allisonville Nursery, provides a gentle murmur in a space that otherwise might have resounded with echoes from the adjacent living areas. The patio off the kitchen (opposite page) can be a quiet spot for drinks and conversation early in the spring and late in to the fall thanks to its large hearth.

Jim purchased the assets of Jonathan Homes, and renamed the company Trinity Homes. In turn, Crossman Communities bought the business in 1997, including the "Homes by John McKenzie" trademark—which the McKenzies repurchased in 2002. "The timing was good because six months later, Beazer bought Crossman," John says.

McKenzie's innate ability to seize the moment led him to the chance to create the *Indianapolis Monthly* Dream Home. "When the Dream Home opportunity came up, I thought, 'Gosh, maybe we can kill two birds with one stone,'" he says. "I wanted to build a home at least once for our family. And, it is good exposure for our company."

The Dream Home project also benefited from the additional expert help needed to pull the 10,000-square-foot home together. Given the show home's popularity, designers, subcontractors, and suppliers pull out all the stops to showcase their abilities and products before thousands of potential customers.

The home is about 2,000 square feet bigger than the McKenzies originally wanted, to better fit the Dream Home concept. "I'm not sure I would have gone to the degree we did if this wasn't the Dream Home," says McKenzie, who will end up with a home twice the size of his current residence. "Our designers said we needed to make some changes since this is the Dream Home. This is a big step for us."

The undertaking grew in order to ensure there were enough areas in the house to highlight during the tour. The room sizes were expanded, the basement maximized, and a back stairwell added, all of which affected the square footage.

The back staircase was installed solely to enable easy access for the McKenzies' two daughters (ages 9 and 11) from their upstairs rooms to the first-floor master bedroom. "The front curved staircase is too formal and is a distance to go downstairs," John says. "We wanted the girls to be able to come to our room if they get scared at night. The back staircase dumps them down at the foot of our bedroom."

Family is a central theme throughout the house's layout; Jill and the girls had a significant say in the home's design. The





R. BEAUCHAMP ANTIQUES, INC.
Importers of Fine European Antiques

With over 20,000 sq. ft. of the finest quality antiques, finding the **right piece** is easy.

16405 Westfield Blvd., Westfield, IN • (317) 896-3717 • Tues. - Sa. 10-5

Wondering where to eat tonight?

Curious about the menu at the best new place in town?

Looking for the coolest new bar scene?



BETTER SUBSCRIBE TO
THE DISH

From the staff of *Indianapolis Monthly* comes a free, weekly email newsletter, featuring quick reviews of new places, and smart reports on old standbys.

The Dish will serve up a select listing of events, plus news and gossip from the dining community. From the tasty to the tasteful, you'll be the first to get the insider's scoop on what's happening in food and drink in the city.

Indianapolis MONTHLY

visit www.indianapolismonthly.com
to sign up for your free subscription.

basement, accessed by both the back stairwell and a dramatic three-story sweeping front staircase, provides a welcoming conversation area, a comfortable open theater room, a huge costume closet (the girls are big dress-up fans), and a dedicated craft room complete with built-ins for the necessary supplies. "My dream home is a place where everything stays where it should," says Jill.

The girls love being able to incorporate their own style into their second-story bedrooms and personal bathrooms, choosing bright-orange-and-pink and turquoise-blue-and-lime-green for color schemes. The decorating decision process was a major departure for the designers, who are used to having free rein throughout the Dream Home.

"Normally there's no one that's going to be living in the Dream Home right away," says Kathy Heus, an interior designer from John Kirk Furniture in Carmel who spearheaded the furniture selection with co-designer Sharon Kirk. "It was a little bit harder than it ordinarily would have been. There were an awful lot of meetings and a lot of compromising. But, I think it's actually gone quite smoothly."

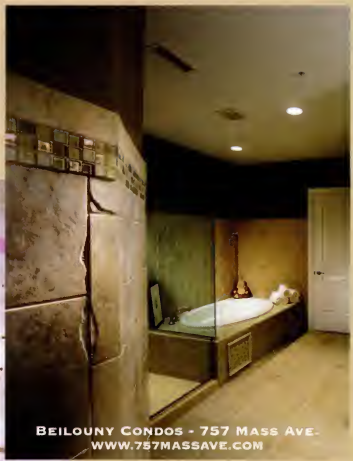
The girls bedrooms are each connected to an outdoor porch: In front of the home is the "Juliet" porch (though without a planned spiral staircase, vetoed by the elder McKenzies) and in back is a sleeping porch with a suspended twin bed. The latter area has mechanized screens that rise and fall at the touch of a button, providing unobstructed views or protection from insects, depending on the need.

Other hidden features in the home include an Agatha Christie-type bookcase in the music room that moves to reveal a small secret space, perfect for kids games or extra storage. Also, stealth speakers concealed in the surface of the drywall of the dining room, master suite and kitchen keep visual elements to a minimum.

The home's entire decorating scheme is based on earthy Tuscan colors, including mustard, pumpkin, paprika and several tones of brown. The main level is classic Tuscan style, while the lower level and top floor are more contemporary. "I always thought we could get the home designed and built to be worthy of a Dream Home and be comfortable for our family," John

NATURAL STONE
Specialist

IMPORTING, DISTRIBUTING AND DESIGNING WITH TILE.



BEILOUNY CONDOS - 757 MASS AVE.
WWW.757MASSAVE.COM



RIVERVIEW HOSPITAL WOMEN'S PAVILION.

COORDINATING WITH YOUR ARCHITECT, DESIGNER, BUILDER, INSTALLER AND FLOORING STORE.



PRIVATE RESIDENCE.

NATURAL STONE SPECIALIST · 483 GRADLE DRIVE · CARMEL, IN 46032
(317) 846.2660 OFFICE · (317) 846.2666 FAX · WWW.NSSINDY.COM

PORCELAIN • GLASS • METAL • MOSAICS • HANDMADE CERAMICS • NATURAL STONE

CHARLES WARREN MUNDY
(AMERICAN, B. 1945)



36" X 24" *Portrait of Anne* Oil on Linen

VIEW PAINTING COLLECTIONS AT:
WWW.CWMUNDY.COM

C. W. MUNDY FINE ART
1760 EAST 86TH STREET • INDIANAPOLIS, INDIANA 46240
317.574.2700

says. "The Tuscan style works for that."

The designers began with the centrally located dining room, where they applied a tapestry fabric of burnt red, orange and deep olive green to the chairs. Heus says: "Everything stemmed from that dining room." The McKenzies liked the 10 dining room chairs so much they purchased the entire dining set, which includes a 126-inch Lorts table with a heavy iron base. "They played a part in what we picked, since they had to like it and it had to be comfortable for their family," says Heus.

The family plans to spend a great deal of time on the back terrace, which features a swimming pool, hot tub, fireplace, kitchen, and an adjacent full bath with a washer and dryer for the use of pool guests. The unimpeded view of The Bridgewater Club's Pete Dye-designed championship golf course, buffered by woods and a pond, adds to an especially private backyard retreat atypical for golf-course communities.

All of the lots in the gated Hidden Oaks section of The Bridgewater Club sit on the golf course. The 40 home sites stretch across seven holes of the course, and residences in the heavily wooded neighborhood will range from $1.5 million and up.

"You feel like you're in a really private place," says Doc O'Neal, president of The Bridgewater Club. "Hidden Oaks is extremely pretty because of all the trees. The golf course views are outstanding, and the water views are gorgeous. You've also got some pretty extended views when you look out the back of your home. The neighborhood certainly is a gem."

Hidden Oaks is one of several neighborhoods in The Bridgewater Club, which in total encompasses 750 acres of land that have been developed into resort-style country club living. Eventually there will be about 500 single-family homes, and another 500 units of townhomes and golf villas.

The Dream Home's neighborhood came to fruition two to three years early, due to heavy demand for higher-end custom homes. "I don't think any of us could have guessed the project would have gone so wonderfully," says O'Neal. "This is not just a spillover community, this is a destination for a lot of people. People are looking for quality and a way of life."



THE NEIGHBORHOOD INVITES YOU IN.
THE HOMES BEG YOU TO STAY.

Imagine owning a home so beautiful it can't be ignored. You can when you choose a John McKenzie home. These homes combine the grace and elegance of the best architectural styles with all the conveniences that modern homes provide. That is why John McKenzie Homes carefully crafts homes with James Hardie siding. Unlike vinyl siding, James Hardie is the only exterior with the charm and character of wood that's guaranteed against rotting and cracking for up to 50 years. To learn more, call 1-866-4HARDIE or visit www.jameshardie.com.

The Bridgewater Collection

Ravina

THE VILLAS at WestClay

WWW.JAMESHARDIE.COM

James Hardie Siding Products

John McKenzie COLLECTION

WWW.JOHNMCKENZIECOLLECTION.COM





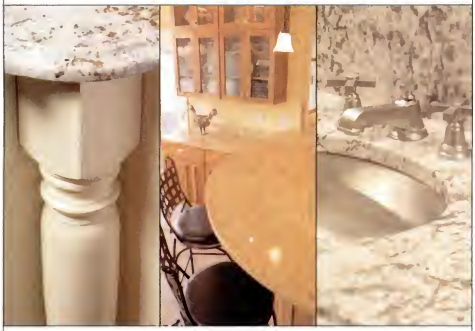






Copyrighted material
© 2006 James Hardie Building Products, Inc.

{precision} {control} {allure}



CATHEDRAL
MARBLE & GRANITE, INC.

Fabrication and Installation of Natural Stone
Visit our new showroom or call for a private appointment.
317.769.5900 208 Trout Street in Whitestown Just five miles north of Zionsville.



The Bridgewater Club's founders, Gerald Throgmartin and Steve Henke, have taken a first-class approach to the residential golf-course community, incorporating extensive walking and biking trails, abundant green spaces, indoor and outdoor pools, tennis courts, a clubhouse, fitness center, dining options, a 23-acre golf practice range, a six-acre short game area, and other fun and attractive amenities.

The McKenzies did not include a workout room into the Dream Home due to the top-notch amenities available at The Bridgewater Club. The development's clubhouse, open to members of the community with sports or social memberships, includes indoor and outdoor swimming pools as well as a 16,000-square-foot fitness center. Golf memberships are also available, allowing access to the Club's Pete Dye Championship golf course. "John's been very supportive of the community," says O'Neal. "It didn't surprise me at all that John was building the Dream Home for himself." Homes by John McKenzie is one of 12 preferred builders in The Bridgewater Club.

Building his own Dream Home was not daunting in the least for John. "I felt very comfortable. The design people who work for me are very good at what they do," he says. Even though the house plans kept evolving, Jill had no problem rolling with the punches either: "I trust these guys so much; they are so talented."

But the size of the house was a challenge, even for an experienced homebuilder. "It can drain on you after awhile," admits John. "With that price and detail, you can't afford to do things quickly. I felt like we had designed everything on the whole house, when we had just gotten through the cabinets."

The McKenzies' tireless efforts on the Dream Home will be appreciated by the large number of guests they plan to entertain. First, they hope the Dream Home will be a magnet for the girls' friends, but they also anticipate holding functions for their childrens' school and extracurricular organizations. In addition, the home will serve as a gathering spot on special occasions for extended family—making the Dream Home just the sort of magnificent retreat that might not be so out-of-place in Tuscany after all. •

Area Rugs





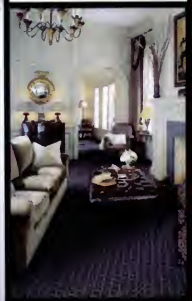




Carpet



STAINMASTER®
CARPET
Always stylish. Always beautiful.







Masland
DESIGN AMERICA™


Hardwood
Tile & Stone

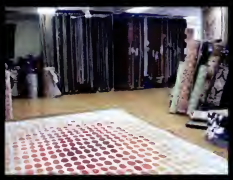
Indianapolis

PREMIER FLOOR COVERING SHOWROOM



Family Owned & Operated for 85 Years.













KERMAN'S SINCE 1921

FLOORCOVERING SINCE 1921

4505 E. 82nd Street • 842-5700

HARDWOOD | CERAMICS | CARPETING | AREA RUGS | CLEANING | REPAIRING

Excellence for Quality

Dependability & Service



Kerman's design trained sales consultants can help plan any home project.

Laminate

Quick Step
Wilsonart
Armstrong

Vinyls

Metro
Karndean
Armstrong

Carpet

Karastan Gallery of Design
Lauren Ralph Lauren
Berven of California
Schumacher Carpets
Shaw
Mohawk
Stanton Carpets
Kane Carpets
Gulistan

Hardwood

Mirage
Appalachian
JM McCormick
Robbins
Lauzon
Gilford
Chelsea
Hartco from Armstrong

Tile

DalTile
American Olean
Crossville
Westminster
Florida Tile
Marazzi

1921 was the year family owned Kerman Rug & Carpet Co. began. Operating under the third generation, Kermans is committed to the city of Indianapolis to provide quality flooring and service.



BBB

BAGI Builder Association Greater Indianapolis



KERMAN'S FLOORCOVERING • 4505 E. 82nd STREET • 842-5700


MARSH
Treat your family well.
PREMIUM GOLD
BLACK
ANGUS BEEF
Marsh is the only local supermarket to offer Premium Gold Black Angus Beef. This beef consistently offers your family full-flavored, tender steaks and roasts.
ANGUSURE
Premium Gold Black Angus Beef is genetically verified to be of Black Angus heritage. This superior tasting beef is fed a 100% vegetarian diet with no animal by-products.





Prime Locations

FORMAL ROOMS ARE ALL ABOUT APPEARANCE—BUT THE DREAM HOME'S ARE ALSO FUNCTIONAL AND RELAXING

by Lynnell Nixon-Knight

MAKING A HOUSE A HOME is more than furniture placement or wallcovering choices—it's an intuitive process that doesn't always appear straightforward at first glance. For example, if you enjoy cozy spaces and don't mind flouting conventional wisdom, you just might come up with the floor plan of the Dream Home, whose creators, John and Jill McKenzie, placed the home's "public" living areas throughout the house rather than in a logical cluster. The arrangement makes the house seem more casual—more "home-like"—without sacrificing its seductive Tuscan style.

The cool and unusual of the Dream Home begins with the remarkable front door. The enormous arched opening is not square on the house's front, but stands to the left of a large window that provides a spectacular view of the home's formal dining room.

Speaking of spectacular, however, guests walking in the front door may find it impossible not to stare at the



The dining room (pp. 26 and 27) evokes a classic sense of manor elegance, but its expansive windows prevent the space from becoming a dark gothic chamber.

Nearby, the music room (above and opposite) is an intimate space for smaller get-togethers. Its stone hearth and classic furniture (and the hidden chamber behind the left bookcase) wouldn't seem out of place in a mid-Victorian Indiana mansion.

stair. The graceful spiraling staircase curls from the lower level to the second floor, and is trimmed with an elegantly scrolling wrought-iron rail polished to a high shine. The sound of the fountain at the base of the stairwell may draw attention, but there is another visual treat above: Hanging from the ceiling is a seven-foot diameter artistic fixture with a chandelier descending through its center that casts artful shadows onto the ceiling and surrounding walls.

Although it's visually stunning, the most interesting thing about the suspended piece may not be its size and shape, but rather its composition. "We're debuting a product called SGO Iron Art," says Mark Van Zant, general manager of SGO Designer Glass. "Although it looks exactly like old wrought iron, it's made of a composite material that is much lighter."

The popularity of wrought iron has spiked because of its handsome appearance and extreme durability. It can be problematic, however, in terms of price and weight. "Something this size would be extremely heavy—and possibly dangerous—to suspend from the ceiling," says Van Zant. "It would take several men to lift something this size if it was made of wrought iron, but my two little girls can lift this one themselves." Although it is not structurally sound enough for use in stair railings, the SGO Iron Art material is durable enough to use decoratively outdoors.

The wrought iron accents, both real and faux, are quite apropos considering the Tuscan feel of the home's interior. Nowhere is that theme delivered with more impact than in the formal dining area, with the 10-foot dining table and the dramatic old-world feel of the two-story cathedral ceiling. "The walls in the dining room are also amazing," says Kate Stahley, an interior designer with Homes by John McKenzie. "They've been finished with a thick textured Venetian plaster using layers of reds, golds and browns. It looks like rich old plaster that has gradually begun to peel away over time."

Below arched windows, French doors on the main level lead onto a covered outdoor living area. These windows—and most others throughout the house—were selected from the Architect series for their historic detailing, including the ogee edges. (Ogee is a mill term that describes molding that is partly hollow and partly round, resembling







an "O" placed over a "G.") "Historically these are the most correct in their fine detailing," says Angelo Zarvas, vice president of sales at McComb Window and Door Company. "It's two sheets of glass but it looks like a true divided window."

This look is achieved by sealing two large sheets of glass together, with only foam spacers and argon gas between the panes. Wood mullions applied to the outside of the glass provides classic style. "These windows have fine furniture quality details—an historic look with modern technologies," says Zarvis. "It's close to being a piece of art."

To the right of the dining area, past a pair of large pillars, is an elevated music room where guests may retire to enjoy a piano performance or engage in after-dinner conversation. This room is visible to the hallway through arched cutouts lined with wrought iron spindles, but accessible only from the dining area. The windows are furnished with panels of golden colored silk.

The room's focal point is a custom-made fireplace with an arched hearth that resembles Tuscan stone. David Strohmeyer, a buyer and designer with G. Thrapp Jewelers, chose to enliven the music room with a gallery of glass, porcelain and books. "I used some period antiques, but mixed it up with new pieces from Kosta Boda because the shelves beside the fireplace are perfect for the presentation of glass," he says.

Mindful of the young family living in the home, and not wanting to get too deep into a vintage feel, he sought a fresh, non-fussy look. To achieve that, he was deliberately eclectic: "I love a mix of feminine shapes and masculine materials, like colored glass and big wood boxes," he says. "I also utilized a little sea motif in some items because that's so popular right now and reflects travel—it kind of gives a sense that these items may have been picked up on vacation."

The hearth room (opposite page) is open to the eating nook and the kitchen, making it an obvious family gathering hub—and the views from the floor-to-ceiling windows aren't bad, either. Upstairs, the living room (above) is a more natural gathering spot for younger family members, though the balcony above the hearth room allows contact with parents downstairs.

The music room is more formal than another room to which dinner guests might retire—the hearth room on the other side of the dining area. Nestled in the rear of the house, this area is open, airy and gorgeous—maintaining an inviting air with cozy design touches and warm colors. Large windows line the space, under which upholstered window seats and swing-arm light fixtures beckon you to curl up with a favorite book. Large beams give dimension to the cathedral ceiling, and are textured by chunky, exposed straps. Tall rounded banquette seating upholstered in sage-green

microfiber fabric curls around an informal dining area in one corner, whose circular shape is balanced by a Indiana sandstone fireplace on the other side of the room.

The fireplace and mantel are crafted from natural sandstone quarried in Indiana. This fragile stone requires a relatively economical style of masonry, but the large piece needs little elaboration due to its beautiful tan buff coloring veined with muted browns and reds. "Sandstone is often chosen for its esthetic color, rather than the monochromatic gray of limestone," says Keith Troutman, sales manager for Edgewood Building Supply. "If you look under a microscope, sandstone and limestone are similar in composition, but the limestone has a finer particle and is denser. Even though it's a bit softer, sandstone is sometimes preferred because of the uniqueness of its color."

The hearth room's entertainment center is housed in bookcases on either side of the hearth, and the seating arrayed around the fireplace complements the stone's rich hues. A sofa of cinnabar-toned cord sits alongside a coordinating chair. The floors are seven-inch stained walnut planks from the Old Mill Collection of J.M. McCormick. Such an impressively wide plank is achieved via five layers of engineering. "It's almost like woven layers of wood," says Michele Jallal, an owner of Kerman's Rug and Carpet Company, the floor's supplier for the Dream Home. "As moisture comes up, it is stopped by one of the layers. If you were using a solid piece of wood, moisture could soak through and cause warping within months. This is so warp-proof you can even use it below-grade in basements or on slabs."

The planks are also hand scraped to give texture to the wood. "It has high and low features so it looks old," says Jallal. "People scratch and dent their floors by living on them—and a smooth surface shows all that. But this finish not only hides a lot of that, it also contributes to the old world look we were wanting to achieve here."

The look is complemented by the browns, golds and reds in the Mahal Agra area rugs. "These are actually reproduced designs of old patterns, but the quality is still there," says Jallal. "They take the design and handweave it, often taking years. It definitely has an artistic quality to it—someone put their heart and soul into making it."

Above the hearth room is a rounded cut-out that opens to the upstairs living room. This loft-like area is lined with a secure iron railing and is accessible via the main staircase or the utility stairwell down the hall. "This is just a fantastic space," says interior designer Stahley. "It's spacious and comfortable, and the way it overhangs the hearth room is very fun."

Designed with the family's two school-age daughters in mind, the upper living room features a wall lined with shelves and cabinets (the latter housing the entertainment center). A table/desk area can hold computers for homework, but for kicking back, Stahley installed four swivel club chairs in an arc around the TV along with two ottomans, all covered in mod floral fabrics. Another ottoman sits in the circular balcony, providing a cozy lounging area.

G. Thrapp's Strohmeyer appreciates the way the homeowners were engaged in the design of their Dream Home. "They knew they wanted a warm, livable space and they understand design," he says. "I think people are going to love it." •



Save 30% on Select Patterns
for Bed, Bath & Table

AUGUST 25–SEPTEMBER 10

Yves Delorme
PARIS

The Art of Linen Since 1845

CLAY TERRACE IN CARMEL
317.574.1862
YVESDELORME.COM







PHOTOGRAPHY BY E. ANTHONY VALAINIS

Home Rooms

TAKING LIVING AREAS TO NEW HEIGHTS OF COMFORT AND STYLE

by Lori D. Roberts

IN OUR PARENTS' and grandparents' homes, the true character of a household didn't really come out in the living room or parlor: the rooms where guests were allowed, knick-knacks were displayed, and children were unwelcome. It wasn't until guests stepped into the family room, kitchen or bedrooms that they learned what the homeowners enjoyed and how they actually lived. Today's homes are far less formal—living rooms are actually lived in these days—but for the most part, a home's private areas still hold the key to the homeowners' personalities.

Though it's a stretch to make any assumptions about the Dream Home's owners from the rooms created for the show (it is a home tour, after all, not an open house), it's still possible to view the Home's private spaces as a reflection of the McKenzies' personal tastes. High ceilings, rounded arches, intricate wall finishes and other Tuscan elements permeate the kitchen,



music room and other family spaces. It's clear that John and Jill McKenzie have included enough special touches to ensure that the family will enjoy just as many amenities as the guests do.

Take the family kitchen, where John McKenzie plans to spend a lot of time after the show is over. He and Jill both enjoy cooking, and their family eats dinner together as often as possible. In their previous house, the kitchen served as a gathering place for parents and kids alike, and John expects the same in their new home: "I see a majority of the family's living time spent right here."

To that end, the kitchen has been designed as both a functional family kitchen and a showcase for hot home details, from the island's laminated-edge marble countertop to the Venetian hearth hood atop the Viking 48-inch dual-fuel freestanding range. Lined with cabinetry, the kitchen takes advantage of all available space, offering storage, appliances and prep areas within an arm's reach of the chef.

"The kitchen is truly a cook's dream," says interior designer Kristin Okeley. Okeley is co-owner of Kitchens By Design, which helped create the kitchen as well as elements of its adjacent rooms. "Beyond all of the wonderful storage elements that we incorporated, the kitchen is ultra-efficient from a work flow standpoint. Architecturally, the design lines of the kitchen echo the home's towering, ancient structure. It's a total package and total show stopper."





The Dream Home's kitchen (pp. 34 and 35) is a stunning example of functional space made beautiful. Expanses of countertop facilitate cooking, entertaining and spending time with the family, while fine details such as the ornate light fixtures and the Venetian hearth hood complement the home's Tuscan design theme.

Command centers (above), with space for sending e-mails and paying bills, have become a design staple in today's homes. The butler's pantry (left) and eating nook off the kitchen (opposite page) echo circular patterns found throughout the Dream Home, including the main staircase and the seating area in the master suite. Comfortable enough for small family meals, the eating nook is also stylish enough to accommodate an intimate candlelight dinner.







The kitchen's colors reinforce the home's Tuscan feel. The ornate cabinetry along the kitchen's perimeter has been finished in a combination of rich, summer gold and burnt red, while the island base is a dark, deep brown. The walnut wood floor, set in seven-inch planks, is also dark brown. The kitchen's eye-catching detail, however, is the Venetian hearth hood.

The term "hood" seems an understatement for the artistic fixture above the range: The custom-built wood kitchen vent, which incorporates exquisite trim, crown molding and decorative carvings, extends from countertop to ceiling and is stained burnt red. A hand-painted stenciled design adds to the hood's aged look, giving it the air of a precious antique handed down through several generations. The hood was actually built in the past year by Habersham, and ordered through Kitchens By Design.

Marble countertops complement the



Classic manor styles weren't always stiff and formal: The library (opposite page) and the sleeping porch (above) have been staples of elegant homes for centuries, and yet are remarkably comfortable hideaways for working, reading and socializing. The suspended bed on the sleeping porch (above) is simple, luxurious and fun.



cabinetry's colors. The countertops, provided and installed by Cathedral Marble and Granite in Whitestown, are a taupe granite along the perimeter and black pearl atop the island. With a nod to detail, the countertop edges have been laminated to a thickness of 2.5 inches, instead of the traditional 1.25 inches of most kitchen countertops. "It's an aesthetic touch," says Chris Baker, business manager for Cathedral Marble and Granite. "It gives it that thick, heavy look."

The kitchen appliances, supplied by Fine Lines by HHGregg, include items from the Viking line—a brand that is popular among professionals and cooking aficionados, says Nathan Raveed, a sales consultant with HHGregg. "Viking invented the professional range in the late '80s, and they have the largest variety of ultrapremium appliances available under one brand," Raveed says.

Not an inch of space is wasted in the laundry room. Cabinets provide ample storage while the warm brown quartz countertop with its built-in sink lends functionality to the understated design.

The Genuine. The Original.

OVERHEAD DOOR®

Proud partner in the 2006 Dream Home



FEATURING
- Custom crafted wood doors • Security doors
- Beautiful carriage house steel garage doors
- Electric openers • Insulation
- Entry doors • Storm doors

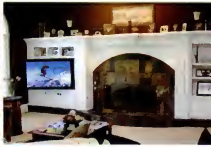


THE RANCH HOUSE COLLECTION

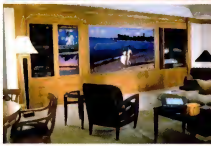
8811 Bash Street • Indianapolis • (317) 842-7444
Showroom Hours: 8 a.m. - 5 p.m. Monday - Friday • 8 a.m. - Noon Saturday

Custom Home Electronics Simplified









See the latest Sony® products at the 2006 Indianapolis Monthly Dream Home



KDL40S2000

The 40" Sony Bravia LCD panel features the latest in Sony's unique S-PVA technology, which delivers vivid and accurate colors along with wide viewing angles. And with integrated HDTV capabilities, you can enjoy digital programming with enhanced audio and video reproduction. The elegant flat panel is designed to place anywhere in your home.



VPLVW100

Capture the theater experience at home. With high definition picture for high contrast images, you can enjoy the rich experience of home entertainment with the SXRD™ 1080P Home Theater Front Projector. This technology ensures support of HD resolution with a film-like image presented in accurate color rendition and high contrast ratio providing you with that "at home" theater experience you've always desired.



KDSR60XBR1

Enjoy your favorite sports programming. Watch all the action in widescreen featuring fluid-moving images, clear definition and vibrant colors with the 1080P 60" Grand WEGA™ SXRD™ Rear Projection HDTV.

612 Station Drive • Carmel, Indiana 46032
T 317.580.1922 • F 317.580.1036
www.DigitechCustom.net

Home Theatre • Multi-Room Music • Automation • Lighting Control • Telephone
Structured Wiring • Satellite • Networking • Security / CCTV

DIGITECH CUSTOM
AUDIO AND VIDEO
SYSTEM INTEGRATION SPECIALISTS

The range itself features two ovens: a large self-cleaning convection oven on the right side, and a smaller self-cleaning oven on the left. Both are joined by an additional 27-inch wall oven, microwave and warming drawer (located on an adjacent wall), two dishwashers, an under-the-counter icemaker and a refrigerator complete with two freezer drawers below. The refrigerator and dishwashers are seamlessly hidden behind the kitchen's cabinetry. "Someone will walk into the kitchen and say, 'Where's your refrigerator?'" McKenzie says.

Other points of interest in the kitchen include an indented prep sink area next to the refrigerator, roll-out trays and drawers, and pull-out trash cans, spice cabinets and tray dividers. A raised, round chopping block rises out of the granite on one end of the kitchen island, while the sleek black-interior granite farmhouse sink on an adjacent counter has exterior colors of natural cream, orange and rust.

The spacious dining room may be used for guests and special occasions, but family dinners will most likely take place in the kitchen, either at the kitchen bar or in the circular breakfast nook and upholstered banquette just off the food-prep area. The round nook emphasizes the home's focus on round spaces—the house's circular theme was just taking shape when it came time to lay out the kitchen, McKenzie says, so it made sense to extend it to the breakfast nook. The built-in shelving around the perimeter is a convenient spot for showcasing family knick-knacks, pictures and other memorabilia. "We thought that would be a fun way to make this home ours," he adds.

The circular theme continues in the butler's pantry, which is conveniently situated between the kitchen and the dining room. The room is small, and its high ceilings and round shape could have given it the feeling of a mine shaft. Okeley's suggestion of a domed ceiling rectified the situation, and added another detail that makes this home unique.

The butler's pantry features stained cabinetry on one side—perfect for storing china, crystal and silver—and a wet bar on the other. The cabinetry's dark brown tones reinforce the color schemes in the kitchen and dining room, and the deep wine color of its marble countertops add sophistication to the space. The pantry's pocket door can be closed for privacy or left open for easy access.

THE LOW-KEY ENTRANCES

Guests visiting the Dream Home will experience the house's gorgeous formal entrance, with its heavy wooden door with wrought-iron hardware. However, family members and friends can use one of two side entrances into the home's comfortable mud room, located between the kitchen and the garage.

In the mud room, large individual lockers hold the occupants' belongings, and are covered in a reddish brown wood with a rugged, worn feel. An accompanying bench provides a convenient spot for removing shoes and boots. Limestone floor tiles in a combination of gold, tan and rust are unfinished and imperfect rather than sleek and shiny. An occasional ding by a book bag or Rollerblade won't make a difference back here.

This is not your parents' concrete.



Transcend convention. Break through the boundaries. Re-write the rules.
From the finest hardscapes & floors to the most innovative furnishings, we'll fuse art and function to provide you the best concrete has to offer.

concrete Artisans
For every corner of your imagination.

317.632.5333
WWW.CONCRETEARTISANS.COM
SEE US AT THE DREAM HOME

Instead of a cramped hallway, McKenzie chose to leave the area open and spacious. "We didn't want it to feel like a back hall," he says. "We wanted it to be comfortable and open."

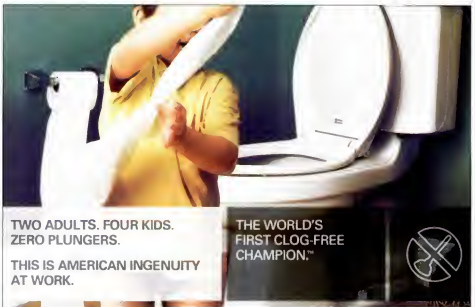
The walls, too, have been designed to withstand the daily wear and tear of a busy family. Kate Stahley, an in-house interior designer with Homes by John McKenzie, selected a soothing sage-green color with a brown glaze for the mudroom and adjacent laundry room. Fabulous Finishes created the effect. "We wanted a stucco, Old World feel to that area," Stahley says.

The powder room, conveniently situated off the mudroom, is a comfortable alternative to the home's fancier powder rooms. The laundry room is designed for maximum convenience, with plenty of built-in cabinetry, a drying rod, a built-in ironing board and a sink located just under a window. The laundry room boasts a Duet HT front-load washer and electric dryer on pedestals. The room's countertops are a Caesarstone quartz in a color known as coffee bean, Baker says.

Jill McKenzie's "command center" sits off the mudroom and the adjoining kitchen. This multipurpose room is more than a typical office: It's been outfitted with drawers, bookshelves and a closet to keep assorted household paraphernalia out of sight. The closet also serves as a handy gift-wrapping station, with space for storing wrapping paper, ribbon and tissue paper. A wall-mounted bulletin board provides a handy place to display awards, permission slips and other everyday items that need attention.

"I am so excited about it," Jill says. "It's a chance to have a place for everything. I used to use my dining-room table—John called it my staging area. It was an eyesore, so I'm so thrilled to have a little place to be able to get organized and have all my things."

The command center's German-beech woodwork has been stained with a vintage deep brown shade, and is designed to withstand the wear and tear of children, parents and pets. Like the laundry room, the command center also features quartz countertops, their warm coffee-bean color providing a homey touch to the room. Fabulous Finishes created an intricate



The revolutionary, redesigned **Champion Flushing System** from American Standard. It's virtually clog-free, so you'll **never have to plunge again.**

American Standard

THE ELEGANT BATH

8740 East 30th Street, Indianapolis, Indiana 46219
317-898-3200 • 800-526-2284





Clean Air, Healthy Home.

A Beam® Central Vacuum System provides cleaning convenience and clinically proven allergy relief. Installs in new or older homes for as low as $1,000.

CLEARY
VACUUM & JANITORIAL

3004 S. Meridian St.
Indianapolis, IN 46217
Phone - (317) 783-6185
Fax - (317) 783-6196
clearyvac@sbcglobal.net

Lifetime Limited Warranty



Central Vacuum BEAM Systems
Cleaner, healthier living. Built in.





wall texture for the space, stenciling a freeform leaf motif over a linen-like faux finish. "It's a little bit more decorative," Stahley says. "It gives the appearance of wallpaper without having wallpaper."

HOME WORKSPACE

The lavishly appointed library is another great spot for working at home. Its location, on the other side of the main entryway, and its separate exterior door make it perfect for receiving business guests.

John McKenzie wanted to create a traditional library, with the wood paneling and high shelves of Victorian studies. The Dream Home's version features poplar wood paneling on the walls and ceiling that's stained a deep, dark brown to match the walnut wood floor, while a small bench by the window offers warmth and informal seating. Interior designer Kathy Heus of John Kirk Furniture Galleries also stayed traditional in the library's design: She chose a mahogany-wood Emerson desk as one of the room's focal points, and added a couple of large brown-leather chairs trimmed in round nail heads. Old-fashioned knick-knacks, including bookends and antique books, add to the ambience. The floor has been softened with a large rug in paprika and beige tones. "We just wanted a real warm, kind of old-looking room," Heus says.

Nonetheless, modern conveniences also have their place in this old-fashioned setting. A wall speaker lets library occupants converse with other family members via the home's p.a. system. John McKenzie also opted to outfit the room with a plasma television, one of six plasma TVs in the house. "Probably the only thing that room doesn't have is a fireplace, but that starts to eat up a lot of room," McKenzie says. "At the end of the day, a fireplace is nice, but we have four other fireplaces in the house."

PLEASANT DREAMS

Fewer and fewer Americans can remember the days when nearly every home had a sleeping porch or two. Before the days of air conditioning, the sleeping porch was the only way homeowners could cool off at night during the dog-days of summer. The Dream Home features a luxurious, state-of-the-art version of the traditional sleeping porch on the house's

second floor. Enjoying views of the swimming pool and nearby golf course, the porch is an informal, homey counterpart to the open porch on the main level.

"It's almost more of a family porch," McKenzie says. "The downstairs patio is more geared towards everyday living and guests. We wanted a place where the family could go hang out."

The McKenzies were inspired to include a sleeping porch during a trip to the Adirondacks, when they stayed in an old boathouse with its own version. They wanted their next house to have a spot for spending lazy summer evenings, but with screens to avoid Indiana's native insects and the occasional thundershower or two. When they designed the Dream Home's porch, they included a custom-designed suspended bed, its mattress created in a weatherproof fabric and supported on its four corners by sturdy iron chain. The bed is joined by two settees and a large ottoman, sofa and chair, all done in coordinating greens, golds and bronzes. The wicker furnishings emphasize the space's casual, outdoorsy atmosphere. "I've never done anything like this," Heus says. "I was kind of excited about it."

Still, the screens were an issue. Although the McKenzies didn't want to spend the night fending off mosquitoes and other nighttime critters, they also didn't want the porch's views to be permanently blocked by wire screens. The answer was to install powered screens, supplied by Beveled Glass Designs in Indianapolis. The Phantom-brand Executive Power Screens can be rolled up or down with the press of a button. "When the screen is concealed, all that's visible is the track mechanism going down each side," says Al Atkinson, Phantom Screen product manager for Beveled Glass Designs. Phantom screens are also available in nonmotorized versions for single, sliding, garage and French doors.

With its slate floor, wood ceiling and brick wall, the sleeping porch is accessible via the second floor den and one of the bedrooms. A spiral staircase to the porch was scrapped for security and privacy concerns. Instead, this outdoor sanctuary personifies the family's private areas throughout the home: comfortably detailed with exquisite style. "I think it's a nice surprise," McKenzie says of the porch. "People get wowed by the view." ●

Books make the room.

Half Price Books offers a unique product to designers, retailers and individuals. It's called BOOKS BY THE YARD and features approximately 3 linear feet of books for $17.99. Four different categories of books are available. These include Law Books, Reader's Digest Condensed Books, Reference Books and Mixed Books. We also carry a wide selection of encyclopedias that are individually priced.

Books by the Yard and Encyclopedias



GREENBRIAR • 1551 W. 86th at Ditch • 317/824-9002
CASTLETON • 8316 Castleton Corner Dr. next to CompUSA • 317/577-0410
GREENWOOD • 844 N. U.S. 31 west of Greenwood Park Mall • 317/889-1076

HALF PRICE BOOKS RECORDS MAGAZINES

www.halfpricebooks.com.
We buy books, music, movies & more, all day, every day.



American Heritage Shutters

American Heritage Shutters has been a leader in the design, sales and installation of custom shutters in the central Indiana area for more than ten years. Interior plantation, traditional, and vinyl are all available, along with exterior shutters and all types of quality custom window coverings.

PLEASE CALL FOR A HOME APPOINTMENT.

317.598.6908



The massive Habersham four-poster bed in the master bedroom (above) is in keeping with the Dream Home's Old World–style, while the chocolate-brown and burgundy tones in the linens contribute to the Tuscan feel. In the master bath (opposite page), a mix of stone textures in the floor, walls and tub surround, along with the unusual spoutless tub faucet, evoke the atmosphere of a centuries-old manor spa.



PHOTOGRAPHY BY E. ANTHONY VALAINIS

Suite Dreams

STYLISH BEDROOM SUITES PROVIDE A TWIST TO THE DREAM HOME'S OLD WORLD THEME

by Julie Young

ALTHOUGH THE DREAM HOME takes its cues from rural Tuscan manors of old, its bedroom suites are stylishly comfortable spaces that complement the home's Old World–charm while providing plenty of "wow" factors. The style punches begin in the master suite, a haven with a comfortable atmosphere all its own.

John McKenzie, co-owner of the Dream Home's builder, Homes by John McKenzie, says that despite its elegant layout, the master suite provided some challenges in the design of the home. Initially, he designed the master bedroom at the back of the house to take advantage of the golf course and lake views, but he says it felt like it was a "football field" away from the rest of the home.

"We would have had to create this long hallway, and there would have been a lot of dead space," McKenzie says. "The hallway screwed everything up, and then suddenly the bath and the closet didn't work."

Kristin Okeley at Kitchens By Design came up with the solution: The bedroom area was brought to the front





of the suite, and the bath and closet pushed toward the back. In order to provide a view for the bedroom, McKenzie included a cylindrical seating area that overlooks the patio and pool area. "It was probably the toughest part of the design," he says.

Since the whole home has a Tuscan feel to it, Homes by John McKenzie designers Keith Miller and Kate Stahley, along with John's wife Jill McKenzie, worked with Kathy Heus at John Kirk Furniture to create an ambience in the bedrooms in tune with the Old World flavor of the home.

The master suite's furniture has a centuries-old quality—from the massive Habersham four-poster bed and Century armoire to the two Bernhardt chairs covered in fabric that complements the bedding. "The bed has a distressed, black finish and a fabric canopy, with a custom bench at the end along with a large armoire, mirror and chairs in the circular seating area," says Miller. "It is a big room, and we wanted to cozy it up a little bit."

The colors of the master bedroom—the dark walnut of the floors, the sage green of the walls and the chocolate-brown ceiling—are also in keeping with the Tuscan atmosphere. "We have some corals and burgundies as well as a couple of different fabrics that are a sage green with coral running through it," says Stahley. "We wanted the dark, old-fashioned feel of a luxury hotel that would be formal, but not over the top."

Okeley designed the master bath to resemble a Roman spa, with the centerpiece being a Kohler garden tub surrounded by tumbled marble. The tub, with its minimal spigot and air bubble jets, is complemented by a barrel ceiling, stone walls and columns, and French doors that open to the pool deck. The design brings the outdoors in.

"We wanted to make this bathroom functional but elegant, and create some interest," says McKenzie. All of the cabinetry in the master bath is neutral in color with a distressed glaze finish in order to give it an aged feel. Okeley sought to create richness through the textures of the tile. "I went for a monochromatic scheme

The guest room on the upper level has the regal atmosphere of an upscale hotel. Rich patterns and green and gold hues in the bed linens contrast well with the soothing tones of the walls and carpeting.



to allow the exterior surrounding to shine through," she says. Stahley adds: "It isn't white, but rather an oyster color with an antique crackle glaze over it."

Another centerpiece of the bath area is the state-of-the-art Kohler DTV Custom shower experience. This system, incorporating a steam shower and the latest high-tech electronics, allows users to create a spa-like environment in their homes via personalized shower user settings. With multiple showerheads and six water ports emanating from tumbled marble tiles, McKenzie calls it the "Mike's Car Wash" of showers. But perhaps most surprisingly, there are no valves to turn—just a computer keypad on the shower wall.

"Kohler has come out with a lot of neat stuff, and they are showcasing a lot of their new products in the Dream Home—with this being one of them," says McKenzie. "There are no valves, so it's like a big iPod that controls the normal shower heads as





The children's bedrooms reflect their occupants' personal styles via color schemes that, though bright, will continue to appeal for years to come. The blue bedroom (opposite page, top) features a study alcove and wall niches overlooking the dining room, while its bathroom (opposite page, bottom) appeals with modern fixtures and a colorful drop sink. The sherbet walls of the pink bedroom (this page) are complemented by circular rugs and a fun pink beanbag chair.

well as the water tiles. It's brand new and Kohler just showcased this at the kitchen and bath show this year. This might be the first house to have it."

When it came to creating a "dream closet" in the master suite, Jill McKenzie and the design team sought to transform the single-story room beyond the master bath into a functional yet stylish space. Along with modular closets by Innovative Closets lining the walls and a large center island, the room is ornamented with a chandelier, frieze carpeting, plenty of mirrors and an antique vanity desk from Beauchamp Antiques in Westfield. "It was easy to make the closet large without spending a bunch of money, since there was nothing above or below the space," says Miller. John McKenzie has grown to appreciate the closet's size: "It is really a much bigger closet than Jill and I would ever use, but it gives us a



The "spa" guest room reflects the contemporary theme of the rest of the lower level: Straight lines and smoked mirror headboards evoke an Asian feel, while the watercolor-blue tones of the linens and walls soothe visitors.



PETER GRANTS

Value • Craftsmanship • Choice







. . . furniture for the rooms you live in

NASHVILLE • INDIANAPOLIS • CARMEL

space to grow into," he says.

Speaking of growing, the McKenzie girls (9 and 11 years old) will have plenty of space in their own bedroom suites—each of which reflects their own personal styles. Each bedroom suite is connected to a second-story patio: The balcony over the front porch has been nicknamed the "Juliet Balcony," while the rear second-story sleeping porch overlooks the pool area. (With each girls bedroom connected to a porch, some possessiveness may have set in even before the house was finished: "We have had to tell her that this is a family sleeping porch, and not her own private Idaho," says Jill McKenzie.)

Both girls had a hand in the design of their rooms, and were eager to participate in choosing the colors, furnishings and accessories. The styles started with unique Kohler sinks for the bathroom.

"They are a free-form, flower drop in bowl that only came in a few colors," says Stahley. "The younger daughter picked blue and the elder picked orange—then we started building off that basic idea."

Both girls wanted strong colors in their bedroom suites, though their mother was apprehensive at first given the rest of the home's traditional style. In the end, however, she agreed to let the girls infuse their own personal touches with color schemes from Pottery Barn Teen. The 11-year-old's room uses a warm sherbet color on the walls coupled with a hot pink polka-dotted fabric scheme from Griffon Decorative Fabrics in Carmel. The 9-year-old's room sports green and blue hues with a small alcove for study space and small geometric niches in the walls.

"There are very bright colors in the girls' rooms," says Heus. "The younger daughter's room features a white iron bed with a white desk and hutch top with a teenage girl look, while the older daughter's room has a cream colored vanity rather than a desk. They knew exactly what they wanted."

The girls are looking forward to living in their suites. "We wanted to amp it up a little bit," says Jill McKenzie. "They are so excited about moving into this space. The colors are great and it is something that they won't outgrow."

Both girls have private baths that feature not only their flower sinks, but also Kohler whirlpool tubs and private commode

your style. our details.
Home Accessories
Art Work
Design Services
POSH HOME
located on the northeast corner of 82nd & Dean
Mon. - Sat. 10 to 6
(317) 849-8744

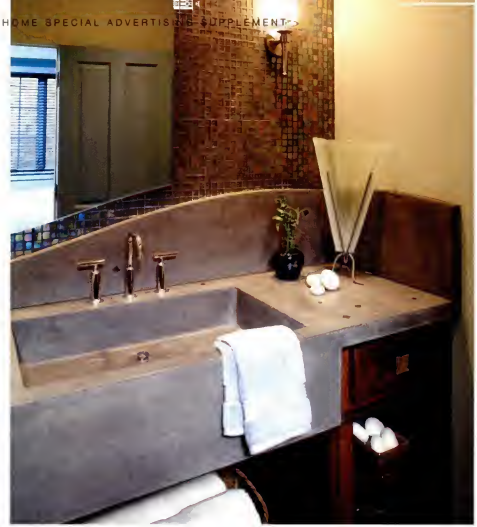
Fabulous Finishes
by Denise Leach
Decorative Painting
Murals & Faux Finishing
317.858.8606
deniseleach120@hotmail.com

Editions Limited Gallery
presents:
The Modern Masters
featuring Salvador Dali
Friday Sept. 15th - Opening Reception 5-9pm
Saturday, Sept. 16th - Special evening of wine & hors d'oeuvres & lecture by Jerry Bengis. The foremost international authority on Salvador Dali graphics. Call for reservations.
Dali - Warhol - Chagall - Picasso - Miro - Lichtenstein
838 E. 65th St. Indpls, IN 46220 317-466-9940
www.editionsltd.com

rooms. The iridescent wall tiles reflect the colors of the rooms: One bath has a shiny, pumpkin-colored backsplash and a beaded shower curtain, and the other bears clean sea-blue and green tones in its accessories. Okeley found the perfect complementary cabinetry that not only gave each space its own personality, but also still coordinated with the rest of the home.

"The great thing about Italian design is that it envelops so many styles: from Old World-Tuscan like most of the home, to the high color and fashion like in the girls rooms," says Okeley. "Rather than utilize the same styles and finishes throughout the whole home, we felt it would be more interesting to reflect the clients' personal styles and add a lightness and whimsy to the interior."

Despite its position on the opposite side of the Dream Home's second story, the



The bath of the "spa" guest bedroom amplifies the Asian theme through clean lines and minimal accessories. Iridescent glass tile and sloping curves make for a relaxing yet visually provocative space for guests.



guest suite does not lack for stylish accoutrements. In order to help their guests feel more at home, the McKenzies created a guest suite straight out of the Ritz Carlton.

"We really wanted this to be kind of like a nice hotel room with great views," says John McKenzie. "My father-in-law says this has the best view in the whole house." The suite uses calming green and gold hues along with an assortment of patterned fabrics to achieve a more texture-driven look. The room's sage green, paprika and gold tones complement a black Bernhardt bed, a walnut armoire and walnut nightstands, while a cream colored Bernhardt chair provides additional seating.

"We didn't want to go too masculine or too feminine in the guest suite," says Stahley. "It is an easy space for any guest to feel welcome." The space also features a full bath and shower closet as well as a complete beverage center with a coffee bar. The appliances sit upon deep-green cabinetry below granite countertops that add depth and dimension to the space. The rich colors and formal hardware accents add to the space's Italian inn aura. "We went with an old rubbed green finish for the cabinetry to make it feel more like furniture," says Okeley.

The lower-level's guest bedroom, nicknamed the "spa room," is one of the more modern spaces in the house. Miller says that this room proved to be a challenge due to its location and asymmetrical shape.

The look of the room itself was generated from the bathroom, which features a contemporary Asian influence with concrete countertops, a slate shower and iridescent glass tile. The walls of the room are painted in watercolor blues, and accessories are minimal except for bonsai trees and white fluffy robes. The guest bedroom itself features two twin beds on simple frames, which Heus says is in keeping with the less-is-more theme of the room. Two smoked-glass mirrors serving as headboards add a uniqueness to the overall space.

"We didn't want to do any real accents in the bedroom so there is no strong white or dark trim," says Stahley. "We wanted straight lines and an Asian flair that would allow the mirrors to be a focal point and still keep it a really simple space." •







Modern Casual

ENTERTAINING IS EASY ON THE RELAXING LOWER LEVEL

by Tracy Martin

AT THE BASE of the Dream Home's dramatic three-story staircase is an unexpected design touch for a Hamilton County residence: a traditional concrete fountain. The sparkling fixture sits in the center of the stair landing surrounded by Chilton weathered brown stone walls, evoking the feel of an Italian courtyard. The fountain is only the first indication of the surprises in store for guests on the Dream Home's lower level.

The lower level is all about relaxation and spending time with friends and family. Kate Stahley, interior designer for the McKenzie Collection of Homes, says John McKenzie wanted to create an exciting space in the lower level where he, his wife and his two daughters could hang out and watch TV, play a game of pool or simply relax with their friends. "Because the main floor reflects a more formal tone, having someplace to feel comfortable and relaxed, especially for the kids, makes the lower level one of the most accessible spaces in the entire home," Stahley says. "It was meant to be both fun and inviting."





An eye-catching element of the lower level is the modern wet bar designed by Kristin Okeley, designer with Kitchens by Design. The outside of the curving bar is covered in green, brown and burnt-orange glass tile in a mosaic pattern. The bar itself, with its durable concrete countertop by Concrete Artisans, is located in the center of the lower level, where the bartender has a view of everything going on downstairs. The colored glass tile is repeated on the curved wall behind the bar while mirrors framed in antique gold above match the shape of the curve.

John Kirk and Kathy Heus of John Kirk Furniture in Carmel crafted the interior design of the Dream Home. "The lower level was designed with many elements of Tuscany architecture while at the same time, contemporary furnishings help to create a more modern look," Heus says. "We wanted something that had an Old World feel to it, but that still seemed inviting and warm."

Comfort was a key element in the lower level's entertainment spaces. "Because we were envisioning the owners spending a lot of time down here, the recreation room had to have a lot of comfortable pieces," Heus says. In the recreation room located just past the bar, two matching nubby sage-green sofas are awash in an assortment of modern throw pillows in geometric fabrics of dark brown and burnt paprika orange. A large Century coffee table with metal legs and a glass top framed in dark walnut sits atop a contemporary area rug in dark brown and cream from Kerman's. On the far wall, a large dark walnut cabinet holds an assortment of board games for the kids to play on rainy summer days.

The hearth, which spans an entire wall of the recreation room, bears the same Chilton weathered brown stone seen elsewhere in the house. At its base, a wide ledge topped with concrete provides ample room to sit near the fire, and large pillows on the floor provide comfy spots for lounging or watching the 40-inch Sony LCD screen over the fireplace.

The Dream Home's state-of-the-art media center is central to the design and function of the lower level. Rather than creating a dark enclosed home theater, McKenzie crafted an open theater area where family and friends can view the screen from both



The cozy lower level provides plenty of space for relaxing, playing and spending quality family time. The hearth in the media room (page 56) spans nearly an entire wall, with a wide ledge perfect for sitting fireside. Guests in the game room (page 57) enjoy plush leather seating at the game table or billiards on the Old World-style table.

The stunningly modern wet bar by Kristin Okeley of Kitchens by Design (opposite page) is a major focal point for the lower level: The curved bar's mosaic tile is echoed on the wall above, enhanced with gilt-framed mirrors. The all-brick wine cellar (above) features built-in racks to host the homeowners' extensive wine collection, and a glass paneled insulated door helps keep the bottles perfectly chilled.



A clean garage is a safe garage.

GarageTek is the world's cleanest garage and the leading garage organization system. It gets the stuff off the floor and organizes everything, transforming your garage. The patented materials are weather-proof, water-proof, bug-proof, fire-rated and are so easy to clean. Better yet, GarageTek will create a custom design and install it all for you in a matter of days. Do what thousands of homeowners have done, call GarageTek today and take back your garage.

Call or click today for a free in-home consultation.

317-585-8171/phone
317-585-8137/fax

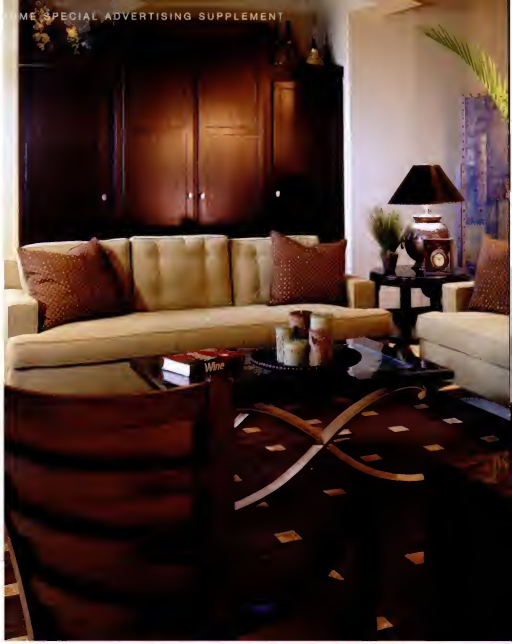
Stop by and see our showroom
8444 Castlewood Dr. Suite 1400
Indianapolis, IN 46256



GARAGE TEK®
The world's cleanest garage

We design it.
We install it.
You enjoy it.

www.garagetek.com



the poolroom and the bar. Across from the screen, McKenzie created a wide opening in the theater's back wall, much like a window. A countertop with barstools at the opening provide a unique space outside of the theater to view the screen.

Digitech Custom Audio and Video, the first firm in Indianapolis to provide integrated electronic systems for area homes, installed all of the audio/visual equipment in this year's Dream Home. A new racking system concept allowed them to create, program, install and test all of the system components at their offices before transporting them to the house complete and ready to be put in place. Mark Vyain, president of Digitech Custom Audio and Video, says the new racking system eases the programming and installation of complicated systems such as the one designed for the McKenzie home.

The home theater is designed around a 92-inch screen, flanked by dark olive-green curtains, and the state-of-the-art Sony SXRD 1080P high-definition movie projector, a brand new technology offered by Sony that provides 1,080 X 1,920 resolution. (By contrast, today's average television has a resolution of 720 by 1,280.) A 400-disc DVD player holds the McKenzies' complete movie collection, all of which can be accessed through a digital-disc-video management system (DVDM) manufactured by Escient. The Internet-connected DVDM can sort and list movies according to the owner's desires, while three high-definition cable tuners with built-in digital video recorders allow separate family members to have access to their own material.

If it's music the homeowners want, an Escient FireBall music manager stores and



The Dream Home's media room is anything but stuffy: Comfortable seating and neutral tones in the decor make it a relaxing spot where the family can lounge, watch television or listen to music together.

sorts CDs much like a media player on a personal computer. All of the McKenzies' CDs can be profiled via the Internet and then accessed by remote or from wall-mounted LCD touch panels around the house. The home also features an audio/video control and distribution center manufactured by Crestron that can route different signals to different rooms all over the house.

If it all sounds complicated, it is—but operating the system is easy. Vyain says that anyone with moderate PC experience can learn to operate the Dream Home's audio and video components with about a half-hour training session. Crestron, the

PELLA AND HOMES BY JOHN MCKENZIE.
BEAUTIFUL HOMES THAT ARE EASY TO LIVE IN.



Pella® windows do more than light up a home. They make life easier, with ingenious features and quality options. Like between-the-glass blinds that don't need constant cleaning. And screen doors that close themselves. With Pella, you can spend more time enjoying the view ... and less time thinking about your windows and doors.

Pella VIEWED TO BE THE BEST.®

© 2006 Pella Corporation

The Pella Window & Door Store® • www.pella.com
3828 E. 82nd St. • Indianapolis • 317-570-0000
7411 Heathrow Way • Indianapolis • 317-856-0980



Artwork (like this one), unique accessories, desks, tables, chaises, other occasional furniture, and, of course, lots and lots of lighting.




Lasting Impressions
Classic Pool & Patio builds one-of-a kind pools to enhance the beauty of your home. Call today to see our portfolio of award winning designs.
Builder of Tthe 2006 Indianapolis Monthly Dream Home & Home-a-Rama Pools.
Classic Pool & Patio
317 842-7665
800 788-5200
Classic Pool & Patio 7169 East 87th Street Indianapolis, IN 46256
classicpoolpatio.com

The McKenzies opted for a comfy sectional instead of traditional theater seating in their inviting home theater room on the lower level. The 92-inch screen and state-of-the-art projector provide more than enough technical equipment for an amazing theater experience.

company that manufactures the management system, manufactures components used by computer labs and technology centers in many universities—though the equipment they install is meant to be operated by people with moderate technology experience, not professionals.

All of the audio and video components installed in the Dream Home's lower level can be operated by a 10-inch wireless handheld remote control that uses a Windows CE platform. The advanced technology will not become obsolete for some time, however. "We've spent years waiting on HD technology, and now that those standards are available, we can expect them to be flexible and useful for years to come," Vyain says. "We don't expect this format to change for a long time."

The decor in the home theater is simple but comfortable. "Rather than install standard theater chairs, the owners opted for a chocolate-brown leather sectional sofa," Heus says. "It is more inviting and more intimate." Most of the audio/visual components are tucked away in walnut-stained media cabinets, and the speakers are hidden in stone columns on either side of the screen. "The feel is less formal than a lot of home theaters, which makes it more inviting," Heus says.

In addition to watching movies, family and friends can enjoy a game of pool or poker in the billiards room just to the left of the theater and bar. Above the Old World-style pool table in the center of the room hang three cylindrical pendant lights, while nearby a large game table accommodates card sharks or family game nights. The lower half of the wall in the billiards room is veneered in stone topped by a concrete-topped ledge, a place for players to set their drinks while shooting a game of pool. A pub table and chairs in brown microfiber fabric complete the poolroom atmosphere.

Just past the game table is a large window with a view into the brick wine cellar where a table and a pair of leather chairs await the latest tasting from the McKenzies' collection of fine wines. The wine



Customers asked us to make it stronger, more intelligent, more agile and more comfortable. We took it all the way to Precedent.

PROUD CHOICE OF THE 2006 DREAM HOME

INDIANA GOLF CAR
1770 EAST 266TH STREET
ARCADIA, INDIANA 46030 USA
317-984-9339 - INDIANAGOLFCAR.COM

PRECEDENT

Club Car

Drive it once and you'll know.

800.CLUBCAR • www.clubcarprecedent.com

IT'S ONLY A DREAM HOME WHEN YOU LOVE THE WATER.

water softeners | salt | bottled water
water purification systems

AQUA SYSTEMS®

ilovemywater.com

HELPING FOLKS LOVE THEIR WATER SINCE 1959

800-447-5582

NORTH - FISHERS - 11345 Allisonville Road
WEST - AVON - 7785 E. US HWY 36
SOUTH - GREENWOOD - 904 North ST RD 135

Indianapolis MONTHLY

The magazine Indianapolis lives by.



ONE YEAR SUBSCRIPTION
14 ISSUES FOR $24
CALL TOLL FREE
1-888-403-9005 TO SUBSCRIBE
OR VISIT WWW.INDIANAPOLISMONTHLY.COM



DESIGNING WITH BRICK



John McKenzie
COLLECTION

Long Cove

North Carmel

BORAL BRICKS

EDGEWOOD
BUILDING • SUPPLY

430 W. Carmel Drive
846-6060

1580 E. Epler Avenue
786-9208

www.edgewoodbuildingsupply.com



The Dream Home has multiple creativity centers: The craft room (opposite page) has shelves, cubbies and drawers for grown-up artistic projects, while the costume room (above) provides plenty of material for creative explorations by the younger set.

cellar is entirely walled in brick, including the barreled ceiling and floor. Lights shine through a leaded-glass window above, giving the room a soft glassy glow.

Across from the wine cellar, a unique arts-and-crafts room was designed with the younger homeowners in mind. "Both girls are really into crafty things," says Stahley. "Having a space other than the dining-room table where they could work and allow their art to dry undisturbed was a nice feature to include." Central to the room is a large mustard-yellow craft island topped with Caesar stone, an extremely durable countertop surface. Underneath, numerous drawers and shelves accommodate supplies, while a large sage-green wall shelving unit nearby holds supplies and doubles as a drying space for art projects. Sunk into the wall, 12-by-12-inch recessed art niches provide space for showing off trinkets made by little hands. In the ceiling, recessed lighting provides plenty of illumination for intricate work. •







PHOTOGRAPHY BY E. ANTHONY VALAINIS

Under the Tuscan Sun

DISTINCTIVE DETAILS MAKE THE DREAM HOME A SHOWCASE FOR CLASSIC TUSCAN STYLE

by Shari Held

OF ALL THE VARIED architectural styles of contemporary large homes, Tuscan is one of the most enduring—as celebrated in the 2003 Hollywood blockbuster *Under the Tuscan Sun*.

Tuscan, the style underpinning the architecture and interiors of this year's Dream Home, takes its name from Tuscany, an area in the north-central region of Italy first settled by the Etruscans in 800 B.C. The area, whose major cities include Florence and Pisa, was ruled by the illustrious Medici family during the Renaissance, when it was the center of arts and learning in Europe. Noted for its rolling hillsides, cyprus trees, olive groves, fields of lavender and numerous vineyards, the region is renowned for the simple yet sophisticated cuisine that bears its name—as well as for the casual but elegant lifestyle and decor enjoyed by people all over the globe today.

Tuscan's deceptively simple look is achieved through a complex variety of elements that build upon each other to achieve the final effect. With its roots firmly

anchored in another place and time, this year's Dream Home exemplifies the best of classic Tuscan features, modified to fit an active Indiana lifestyle.

RECREATING HISTORY

The rustic, natural stone wall at the Dream Home's entrance immediately sets the tone for the Tuscan theme. "We wanted to create the feeling that the wall had been here forever, and we just added the house behind it," says landscape designer Mike Broge of Hittle Landscaping in Westfield. "Leaving existing elements and adding on to them is a very prominent Tuscan theme."

The house behind the wall begins with an exterior of warm Chilton brown stone accented by a dark clay barrel tile roof. The Tuscan architectural details include a turret and fully functional wrought-iron porches and balconies. "One theme of Tuscan style that is really important to me is that you can open up doors and a lot of your outdoor space becomes part of your living space in the home," says builder and homeowner John McKenzie. "It has a nice, substantial feel, like it has been around for a long time and it has weathered well. Tuscan-style homes are impressive, with a lot of detail and quality in the construction, but they are also very comfortable and livable."

Sometimes, a home's small details can have a very big impact on its overall effect. In the Dream Home, the builder's attention to detail extends to how mortar was applied on the exterior: nearly flush with the stone to add to the Old World look. Other Tuscan details on the home's exterior include a fountain tucked under an overhang by the main entrance, and a massive front door with a medieval-castle-sized door knocker.



A fountain reminiscent of those in Tuscan courtyards rests on the lower level at the base of the main stairway (opposite page). Greenery, wrought-iron railings and simple furnishings provide an Italian ambience to the balcony on the front of the Dream Home (above).

INTERIOR DESIGN WITH IMPACT

Inside the entry, a graceful circular staircase allows visitors a sweeping view from the upper level to a fountain on the lower level. The circular theme is picked up in several rooms throughout the home, from the main-level breakfast nook, with its curved bench and round table, to the lower level's bar and the sitting room off the master bedroom.

Arches are also prominent throughout: A series of arches flanks the entranceway, and most of the doors on the main floor are arched.

Tuscan homes often take advantage of high ceilings and two-story rooms, many with a series of small windows placed high on the walls and trimmed with wrought-iron inserts, to provide a relaxing, airy atmosphere. In the Dream Home, the hearth room's ceiling is 30 feet high while the dining room's is 24, but interior balconies in both rooms help minimize the great expanses of space while adding a Tuscan touch. "Sometimes with ceilings that tall you can feel lost in a room," says McKenzie. "In the dining room, we cut four little windows in the corners at the second-floor height and put wrought-iron inserts in them to break the space and create interest." The dining room and back hallway also feature heavily textured, ragged plaster walls in earth tones.

Two focal points in the hearth room—massive Douglas Fir ceiling beams and a huge walk-in fireplace with limestone surround—contribute to its rustic charm. The home has three additional fireplaces, one of which is on the exterior covered porch.

One unusual feature that pays respect to original Tuscan style is the window installation: There are no casings or frames. The windows are set into the walls for a clean, Old World finish.

Also in keeping with tradition, the floors on the main level are seven-inch-wide dark walnut planks with a hand-scraped look, and imported Travertine tile. In fact, the only carpeted area on the main floor is the closet in the master bedroom.

THE PROOF IS IN THE DETAILS

While architectural details provide the setting, other elements are just as important for creating the ambience associated with Tuscan style.

"The Tuscan style has become a very desirable look in some of the most elegant homes," says Christine Clark of R. Beauchamp Antiques in Westfield. "This is due to the fact that the Tuscan style, while graceful, is also comfortable and easy for families to live in. Essentially, it is comfortable because so much of the look is inspired by nature. The general atmosphere is very open and airy, yet complete, without feeling fussy."

Interior designer Kathy Heus of John Kirk Furniture Galleries in Carmel used a typical Tuscan color palette throughout the home. "Tuscan style uses colors of the earth—golds, reds, greens and browns—and texture," she says. "It is a very rich, but worn, look."

The kitchen showcases the Tuscan palette beautifully. The room's focal point, a hand-carved, hand-painted Habersham hood in paprika red, complements mustard-colored cabinets and a dark walnut island. Another Old World–inspired element is the limestone farm sink, while rustic earthenware dishes and decorative containers provide colorful, yet functional, accents.

The inspiration for the main level's decor was the dining room table: a rustic wood table with an iron base. "We found the table, and it was so unusual we just went from there," Heus says. "We knew that the kitchen was going to be in reds and golds, so that dictated our fabric selection for the dining room chairs, and we used that fabric as a basis for every other room." The chairs

CONTINUED ON PAGE 69

Master Pieces

FINE ART MAKES ITS WAY INTO THE HOME ❋ by Shari Held

This year's Dream Home displays a variety of artworks from four local fine art galleries—but although the style of the home is Tuscan, the art doesn't necessarily follow suit. It will, however, resonate with the owners—and that's exactly as it should be.

"Art personalizes a space so it reflects the personality of the owner, because people select paintings for their homes that mean something to them," says Greg Lucas of G.C. Lucas Gallery, which specializes in representational or realist paintings by contemporary artists nationwide, as well as works by Indiana artists.

Dianne Wright, director of C. W. Mundy Fine Art, says the paintings selected from their gallery for the Dream Home are French—not Italian—scenes. Their color palettes and textures, however, make for "a good marriage" with the Tuscan theme. Internationally acclaimed C. W. Mundy is an Indianapolis-based impressionist artist whose work often features European scenes.

"Bubbles Blown," a hand-embellished giclee on canvas by local artist Becky Fehsenfeld, has a totally different feel. "If the mood of the painting, and the movement and the colors, seem to go with a house, then that's all that matters," she says. "The people who inhabit the home have many different styles and interests." Fehsenfeld, whose gallery is in Zionsville, infuses her paintings with emotion. "My paintings are not everyone's cup of tea," she adds. "But everyone has some of the same emotions I have. I've been fortunate enough to find people who seem to enjoy what I do."



Distinctly Italian: G.C. Lucas' "Quiet Venetian Canal" from the G.C. Lucas Gallery, in the main floor hallway.

THE INDY ART MARKET

"There are some wonderful, very talented artists who live in Indianapolis and Indiana," says Myra Perrin of Editions Ltd. Gallery of Fine Art. "The Herron School of Art has been training artists for many years." Editions Ltd. Gallery specializes in contemporary and abstract art, offering an eclectic mix of art from all over the globe.

"There are more people with art awareness and more disposable income than there has been at any other point in history, so it's a good time for artists," says Wright. "And it's a great time for collectors. There's a lot of good art to choose from."

While the demand for art is growing, Indianapolis' status as an art center falls behind many other cities. "We're not as much a vacation leisure time destination," says Lucas. "People will often buy art on vacation because they have the time to do it then." Still, Indy enjoys a substantial art market with works in nearly any style and price range available for purchase.

TAKING YOUR TIME

Selecting fine art does take time—it's not a purchase to take lightly. Here are a few pointers:

• While the Internet can give you a feel for the type of artwork a gallery handles, there's no substitute for viewing art in person.

"There's a whole lot more to a painting than what you see on your monitor," says Lucas. "The Internet can show you composition, but it may or may not be a true color. And it certainly doesn't tell you anything about the painting's texture."

• Don't let an art gallery intimidate you. "It's just another retail store," Perrin says. "Come in, browse and ask questions. That's why we're here. It should be an enjoyable experience."

• Examine as many pieces of art as possible—even those in museums. "What is it that you are drawn to time and time again?" Wright asks. "Once you've decided, then buy the best you can afford. If all you can afford is a framed poster, then buy the best framed poster."

• When a piece of fine art speaks to you, ask to take it home on approval. "I know that I never want to buy something on that large a scale unless I can see it in my home first," says Fehsenfeld—who enjoys displaying her work in show homes so people can see it in an interior setting. Case in point: One of her works, a very large painting of hollyhocks, hung in her gallery and was considered a piece suitable for a very large room. One imaginative interior designer borrowed the work for a very small room in a show home. "It looked marvelous," Fehsenfeld says. "Seeing paintings in different venues helps facilitate people's imagination."

Finding the right art for your home takes some time, but the result is ultimately worth the effort. Fortunately, Indy is home to numerous galleries, three major art fairs (Broad Ripple, Talbot Street and Penrod) and many individual artists' studios (such as those in the Stutz Building). So area homeowners have plenty of opportunities to find the one-of-a-kind piece for their own personal show home. •

CONTINUED FROM PAGE 67

feature deep-olive leather seats and tapestry backs in shades of olive, rich reddish-orange and gold.

The timeworn appearance of the main floor's furniture adds to the home's relaxed atmosphere. In the master suite, the armoire and Habersham canopy bed have hand-rubbed edges, while metal accents contribute to the aged look.

ADDING TUSCAN TREASURES

Heus used several authentic antiques from R. Beauchamp Antiques to enhance the Dream Home's Tuscan theme. The circa-1890 Italian pieces include an ornate hand-carved mirror in a silver gilt frame, a walnut bombe commode from Florence and a burr walnut secretary. Most of the antiques will be showcased in niches on the main floor.

"I always like to add antiques in a home," Heus says. "I think it adds a lot of character. And to have authentic Italian pieces to work with has been wonderful. We tried to keep the other furnishings we found in that period, but with modern furniture you can only go so far."

While the main floor of the home is Tuscan in design and decor, the upper and lower levels are more contemporary. The Tuscan color palette is carried throughout to add continuity, however, and the lower level incorporates some decidedly Tuscan architectural details, such as stone walls and masonry accents.

UNDER THE INDIANA SUN

Vibrant oranges, yellows and reds predominate in the Dream Home's lush, landscaped grounds. Old World–style urns filled with vines, wrought-iron window boxes and a kitchen herb garden infuse the outdoors with Tuscan appeal. In the landscaping, Broge used Serbian spruce and skyrocket junipers, trees that survive the Midwest climate, to replace the cypress trees that are a hallmark of Tuscan landscaping.

"One Tuscan element that was big on the owners' wish list was pathways leading to intimate garden spaces," says Broge. "We used natural brown slate instead of the typical Pennsylvania blue slate for the pathways." An inviting bench in a beautifully landscaped courtyard at the front of the home is tranquil and peaceful, encouraging communion with nature.

The back of the home features a full veranda, an outdoor kitchen/entertaining area, a pool and a spa outside the master suite. The yard and gardens are terraced to emulate the feeling of an Italian hillside. "It is a unique and unusual setting," says John St. Clair, president of Classic Pool & Patio. "It is very warm and comfortable, and you feel like just sitting down and having a cup of coffee and relaxing on the veranda."

The pool anchors the backyard area and complements the Tuscan theme. "The custom-cast stone pool and surrounding tile add a bit of Old World elegance to the area," St. Clair continues. "It doesn't look new or glitzy. It is timeless."

The 2006 Dream Home gives more than just a nod to Tuscan elegance. It uses layer upon layer of Tuscan touches and detail to achieve the full ambience of ageless European style. •





PHOTO COURTESY THE DYSLEXIA INSTITUTE OF INDIANA

Dreams Realized

THE PROCEEDS FROM THE DREAM HOME EVENT HELP INDIANA KIDS WITH LEARNING DISABILITIES

by Carly Everson

REED SELL WAS IN KINDERGARTEN when his parents first suspected he might have a learning disability.

"He had been in a daycare and preschool, so he'd been in programs where he had been educated," recalls his mother, Julie Sells. "He just didn't even recognize simple letters of the alphabet like the letter A, even though he'd been taught it for a few years."

Frustrated by her son's struggles at school, Julie did research online to see what could be causing Reed's difficulties. When her search kept mentioning dyslexia, Julie and her husband decided to have Reed evaluated. She also found the Dyslexia Institute of Indiana (DII), a nonprofit organization that provides educational services to children and adults with learning disabilities. The same day she dropped Reed off for testing, Julie went to DII for more information.

"I started having him tutored before we even got his diagnosis," Julie says, "Because after I met with the Dyslexia Institute, it was already obvious that he was

not performing to his intelligence level, so they said that they would start working with him."

Dyslexia is the medical term for a neurological processing issue that prevents an individual from learning to read or spell in a "traditional" manner. Students with dyslexia have difficulties with auditory or visual processing of language, and often struggle to grasp basic language rules.

"For example, they would not understand the impact that a silent E at the end of a word has, as in 'bit' versus 'bite,'" says Rex Camp, the DII's executive director. "For our students, if it is not directly taught, they will never get it. For that reason, our kids frequently very quickly fall behind, and although they appear to be bright, engaged kids, they often get shuffled to the back of the classroom and labeled as lazy or stupid."

Many kids with dyslexia have above-average intelligence—they just require a different teaching method to overcome their disability.

DII recommends a teaching method known as the Orton-Gillingham system—a multisensory, one-on-one approach to the teaching of reading. The Orton-Gillingham system is based on phonics and is highly structured, yet can be specialized for the needs of individual students. Instructors first assess the child to diagnose what's going on, then prescribe a set of teaching approaches that capitalize on the student's preferred learning style.

Cathy Driscoll has been a DII tutor for five years, and she uses Orton-Gillingham to build lessons for her students. The results have been tremendous. "It's just a phenomenal program. I just believe that phonetics is the way to go," she says. "You can see the difference in 20 to 40 sessions, and it's unbelievable. I have not had a student yet where I have not seen wonderful progress in their reading."

Along with tutoring services, DII also operates a summer camp for dyslexic children. Since 1990, Camp Delafield has provided campers with language tutoring as well as traditional camp recreation activities such as swimming, archery and crafts. This year, the camp expanded from one five-week program to two different four-week sessions. This expansion will allow for a 50 percent increase in the number of kids who can participate.

Reed Sell, now 8 years old, has attended Camp Delafield for two summers. His parents are grateful for the program, which allows him to be tutored during the summer months.

"It was really hard for us at the beginning because he did not want to go," Julie says. "It's pretty expensive, so I was really struggling with sending him. After the first two days of camp he loved it, jumped out of bed to go, and we haven't had a problem since. It's so hard to make your kid go to tutoring when they don't want to go, but it seems like with camp, he loves it, it's fun and we've seen huge benefits."

Many parents agree that the summer camp and tutoring expenses can really add up. DII works hard to keep its programs affordable, and while all participating families make some contribution, the fees don't come close to covering the programs' costs. This is why DII relies heavily on grants, contributions from local organizations and private donors.

An important fundraiser for DII is the *Indianapolis Monthly* Dream Home event, which has been a DII supporter for 15 years. Over the years, the *IM* Dream Home has generated more than three-quarters of a million dollars for DII, which has been used for financial aid for dyslexic students.

"Our income—our user fees, if you will—cover a little over 50 percent of our expenses," Camp says. "The rest of the money comes from contributions. The Dream Home represents a very important part of that mission."

Donations like these make it possible for kids who otherwise couldn't afford tutoring to get the reading help they need. Over its 17-year existence, DII has grown tremendously, but with that growth has arisen an even greater need for educational resources.

"We've been very fortunate to be able to develop partners such as *Indianapolis Monthly*," Camp says. "Not only for helping tell DII's story, but also for generating resources within the community that help us change lives and improve Central Indiana's educational results one student at a time." •

G.C. LUCAS GALLERY
Art: Life More Interesting
4930 N. Pennsylvania
Indianapolis IN 46205
317.255.4000

The world's coolest invisible home accessory.

The wireless home network. Affordable. Secure. Available now.
MacExperience
Central Indiana's only Certified Apple Specialist.
45 South Franklin Road Indianapolis, IN 46219
317-217-1610
www.TheMacExperience.com
Apple Specialist
Official Computer Provider for the Indianapolis Monthly Dream Home.

Dream Home 2006 Vendor List

American Heritage Shutters
598-6908

Aqua Systems
7785 E. US 36, Avon, IN 46123 • 800-447-5582 • 594-0644 • www.ilovemywater.com

Bates Art and Design Supplies
4901 Century Plaza Rd., Indianapolis, IN 46254 • 297-8000 • www.batesartsupply.com

Becky Fehsenfeld Fine Art
10 N. Main St., Zionsville, IN 46077 • 732-0026 • www.beckystudio.com

The Bridgewater Club
3535 E. 161st St., Carmel, IN 46033 • 867-GOLF • www.thebridgewaterclub.com

Capital City Ironworks
920 E. New York St., Indianapolis, IN 46202 • 263-5080 • www.capitalcityironwork.com

Cathedral Marble
208 Trout St., Whitestown, IN 46075 • 769-5459

Classic Pool & Patio
7169 E. 87th St., Indianapolis, IN 46246 • 842-7665 • www.classicpoolpatio.com

Cleary Vacuum and Janitorial
3004 S. Meridian St., Indianapolis, IN 46217 • 783-6185 • www.clearyvacuum.com

Concrete Artisans
632-5333 • www.concreteartisans.com

Copper Creek Canyon Interior Outfitters
3953 E. 82nd St., Indianapolis, IN 46240 • 800-893-9993 • www.coppercreekcanyon.com

C. W. Mundy Fine Art
1760 E. 86th St., Indianapolis, IN 46240 • 574-2700 • www.cwmundy.com

Digitech
612 Station Dr., Carmel, IN 46032 • 580-1922 • www.digitechcustom.net

Edgewood Building Supply
430 W. Carmel Dr., Carmel, IN 46032 • 846-6060 • www.edgewoodbuildingsupply.com

Editions Limited Gallery Of Fine Art
838 E. 65th St., Indianapolis, IN 46220 • 466-9940 • www.editionsltd.com

Elegant Bath
8740 E. 30th St., Indianapolis, IN 46219 • 898-3200

Fabulous Finishes
858-8606

Garage Tek
8444 Castlewood Dr., Suite 1400, Indianapolis, IN 46256 • 585-8171 • www.garagetek.com

G.C. Lucas Gallery
4930 N. Pennsylvania St., Indianapolis, IN 46205 • 255-4000

Griffon Decorative Fabrics
1406 S. Range Line Rd., Carmel, IN 46032 • 848-1864

G. Thrapp Jewelers
5609 N. Illinois St., Indianapolis, IN 46208 • 255-5555 • www.gthrapp.com

Half-Price Books
8316 Castleton Corner Dr., Indianapolis, IN 46250 • 577-0410 • www.halfpricebooks.com

hh gregg, Fine Lines
4161 E. 96th St., Indianapolis, IN 46240 • 888-877-FINE • www.hhgreggfinelines.com

Hittle Landscaping
17778 Sun Park Dr., Westfield, IN 46074 • 896-5697 • www.hittlelandscape.com

Homes by John Mckenzie
15358 Whistling Lane, Carmel, IN 46033 • 574-7616 • www.johnmckenziecollection.com

Indiana Golf Car
1770 B. E. 266th St., Arcadia, IN 46030 • 984-9339 • www.indianagolfcar.com

Innovative Home Space Solution
833 W. Carmel Dr., Carmel, IN 46032 • 846-2018 • www.inncorp.com

James Hardie Building Products
9681 Avenel Ct., Carmel, IN 46032 • 201-4931 • www.jameshardie.com

John Kirk Furniture Galleries
12345 Old Meridian St., Carmel, IN 46032 • 846-2535 • www.kirkfurniture.com

JPMorgan
684-3500 • www.chase.com

KaBloom
14550 Clay Terrace Blvd., Suite 155, Carmel, IN 46032 • 844-7800 • www.KaBloom.com

Karisma
853 Conner St., Noblesville, IN 46060 • 774-8665

Kerman Rug and Carpet, Inc.
4505 E. 82nd St., Indianapolis, IN 46250 • 842-5700

Kitchens By Design
1530 E. 86th St., Indianapolis, IN 46240 • 815-8880 • www.kitchensbydesign.com

Lee Supply
415 W. Carmel Dr., Carmel, IN 46032 • 844-4434 • www.leesupply.net

The Mac Experience
45 S. Franklin Rd., Indianapolis, IN 46219 • 217-1610 • www.themacexperience.com

Marble House
2722 S. M St., Elwood, IN 46036 • 765-552-6646 • www.marblehouseinc.com

Marsh Supermarkets
9800 Crosspoint Blvd., Indianapolis, IN 46256 • 594-2640 • www.marsh.net

McComb Window and Door
7690 Zionsville Rd., Indianapolis, IN 46268 • 872-9927 • www.pella.com

Meridian Music
12725 Old Meridian St., Carmel, IN 46032 • 575-9588 • www.meridianmusic.com

Natural Stone Specialists
483 Gradel Dr., Carmel, IN 46032 • 846-2660 • www.nssindy.com

The Overhead Door Company of Indianapolis, Inc.
8811 Bash St., Indianapolis, IN 46250 • 842-7444

The Party Tree
2160 E. 116th St., Carmel, IN 46032 • 848-1700

Peter Grant's
3917 E. 82nd St., Indianapolis, IN 46240 • 598-0788 • www.petergrants.com

Posh Home
4026 E. 82nd St., Suite A-7, Indianapolis, IN 46250 • 849-8744

R. Beauchamp Antiques
16405 Westfield Blvd., Westfield, IN 46074 • 896-3717 • www.beauchampantiques.com

Ritz Charles
12156 N. Meridian St., Carmel, IN 46032 • 843-9529 • www.ritzcharles.com

Saks Fifth Avenue
8701 Keystone Crossing, Indianapolis, IN 46240 • 816-0171 • www.sfa.com

SGO Designer Glass
500 S. Polk St., Suite 16, Greenwood, IN 46143 • 807-0042

Tom Wood Lexus
4610 E. 96th St., Indianapolis, IN 46240 • 580-6888 • www.tomwoodlexus.com

Tremain
9337 Castlegate Dr., Indianapolis, IN 46256 • 849-8453 • www.tremaincorp.com

Westfield Lighting Co.
3440 E. State Road 32, Westfield, IN 46074 • 896-3033 • www.westfieldlighting.com

Yves Delorme
14395 Clay Terrace Blvd., Suite 160, Carmel, IN 46032 • 574-1862 • www.yvesdelorme.com

All numbers are in the 317 area code unless otherwise specified.

Imagine the life you were meant for. Choose to make it real.

1 Have a Little Bit of Fun...

Playing along is as simple as grabbing a pen and clearing your mind. Read through the following paragraph and fill in the blanks with the answers that suit you.

When I was growing up in _____ (hometown), our house always made me feel _____. I'll never forget the time that _____. I even remember drawing pictures of the house I'd live in "when I grew up". Above all else, I was sure that my home of the future would be _____ and have a _____.

As I grew older, I spent several years finding myself and a place that fit my _____. It was no mansion. In fact, the _____ and the _____ wouldn't even _____, but it didn't matter. It was great because through all of the quirks, it was my place. Before I knew it, _____ and my life had changed forever. It was time for a _____with a little more _____. It was amazing to watch as _____ in that house.

Over the years, I've lived in many places, and each has been _____ in its own way. Life never stops changing, which makes me _____. I don't know what the future holds, but one thing I'll make sure of is _____. Home is _____, and if I could do one thing to make mine more _____, it would be _____.

2 Just Let Go...

It's as simple as writing the first thing that pops into your head.

Home	_____
Custom	_____
Imagination	_____
Friends	_____
Social life	_____
Active lifestyle	_____
Outdoor living	_____
Relationships	_____
Dream	_____
Reality	_____
Motivation	_____
Reinvention	_____
Potential	_____
Maintenance	_____



What's This All About?

This assignment is not about finding answers—it's about inspiring ideas. After all, we're talking about your dream. So, take a deep breath and allow yourself just a few minutes to think freely and be creative. Building a home is not about paint swatches or cabinets, it's creating the space that will house your lifestyle—and only you know the way to build it.



3 Think About It...

Some dreams take time to shape. Here are some questions to get you thinking.

What was your favorite room in the house you grew up in?

How does your current home complement your current lifestyle?

What initially made you decide to move into your current home?

When was the last time that you used every room in your house in the same day?

If you could have any special room what would it be and why?

What is your favorite space in a friend's house?

If you woke up tomorrow in your dream home, what would your morning be like?

4 Show us some things you like.

Gather photos, clippings and anything else you can think of that show examples of decorative styles or furniture you'd like to see in your home.

5 Visit Our Home on the Web...

At johnmckenziecollection.com you'll have an opportunity to meet the team and hear testimonials from many of our homeowners. If you're interested in what to expect when building, check out our interactive presentation of the McKenzie Process.

6 Visit One of Our Model Homes...

Bring your completed workbook to any McKenzie model home. Pick up your free dream home planning kit and work through it with a member of the McKenzie Team. The kit includes all of the tools and activities you need to take your dream further.

If not now—when?



Flip it over for more!

John McKenzie
COLLECTION

build your own

the homebuilder's workbook

Complete and
Bring This in for Your
FREE
Dream Home
Planning Kit



with John and Jim McKenzie

Unlimited Potential, Uncomplicated Living.

It's not the number of rooms or the square footage that will define your lifestyle, but the atmosphere you create and the experiences you invite in. As your life continues to change, your home should complement the vision you hope to pursue.

Our focus is on ensuring that your home inspires you to live the life you aspire to, even if those dreams are different from ones you've already realized. All of the decisions that surround our custom process, from the location of the home site to the paint color in the dining room, will affect the memories you're yet to achieve. The road starts here, but it never ends.

Unique home designs are created for each of our communities. An experienced design staff works with you to modify your selected home plan or create a unique home especially for you. Main level living is our specialty, providing homes with glorious main level master suites, cozy retreats, spectacular kitchens, outdoor spaces, areas for entertaining and areas for your house guests. Most of our neighborhoods are low maintenance, including lawn feeding, mowing, leaf removal, snow removal from the driveways, sprinkler system, seasonal maintenance, and common area maintenance.

THE VILLAS
at WestClay

West Carmel
Architecturally rich homes with elegant, detailed exteriors grace this traditional neighborhood development.
Call Ellen Alexander 317-815-8069

the WILLOWS

Zionsville
The best Mother Nature has to offer, with beautiful terrain and wooded or lake view sites available.
Call Bob Slawson 317-281-7062

Long Cove

North Carmel
Enjoy first class Bridgewater Club facilities in this hassle free maintained community.
Call Jane Price 317-815-1075

Bridgewater
COMMONS

North Carmel
Delight in this gated community situated around a sparkling lake with custom homes starting at $350,000.
Call Cheri Lunte 317-816-1228

Hidden Oaks

North Carmel
With spectacular views of the Bridgewater golf course, mature trees create privacy in this exclusive gated community.
Call Keith Miller 317-566-1449

STONEGATE
Zionsville, Indiana

Zionsville
Find the charm you remember about yesterday, with tree lined streets and friendly neighbors.
Call Bob Slawson 317-281-7062

Call to schedule an appointment or visit our home on the web at www.johnmckenziecollection.com


B105.7
SOFT ROCK
INDY'S ONLY
SOFT ROCK STATION
and the home of
B105.7's Double
Your Salary!
www.b1057.com

GETTING STITCHED

For elective medical procedures, finding the right doctor is a mix of research and intuition.

BY DAVID STEVENSON

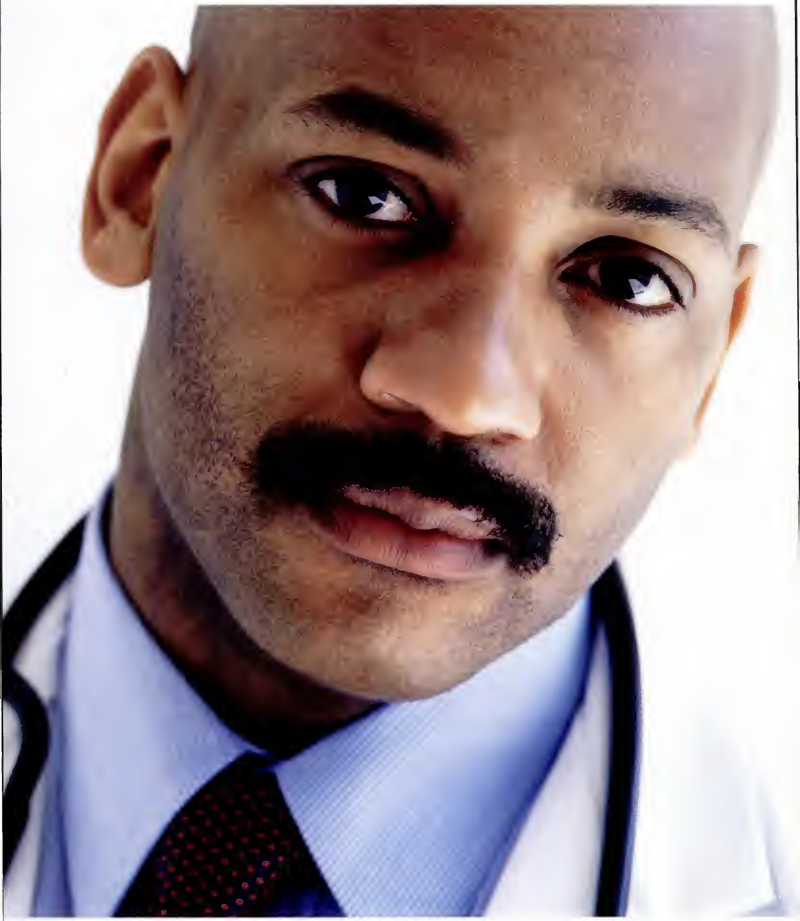
WHEN it comes to making an expensive purchase, most people will comparison-shop, trying to find the highest quality item for a reasonable price. The same doesn't seem to hold true when people try to find a surgeon for an elective medical procedure: Generally, the choice of hospital or medical center comes first, and the doctor comes along for the ride.

It's a tendency that doctors themselves aren't all that happy about. "It seems like people try to find a doctor the same way they try to find a car: They don't ask around a whole lot," says Chris Jones MD of Sando Jones Aker Cosmetic/Plastic Surgery. "Unfortunately, too many people will not really investigate," agrees Timothy Gillum MD of Gillum Facial Plastic Surgery.

In truth, the search for a doctor to perform plastic surgery or other elective procedures should involve word-of-mouth recommendations, online research, consultations with one or more candidates—and careful attention to gut feelings.

The search begins by compiling a list of doctors' names, and there are a number of places to begin. For starters, many doctors advertise in magazines and the Yellow Pages. A better source for physician info may be the experiences of friends and acquaintances, advises Janet Turkle MD of Turkle & Associ-







"It's the perfect example of a major advancement in medicine. Today's technology allows us to perform a wide range of surgical procedures, even major operations, through tiny punctures. Minimally invasive surgery allows our patients to experience less pain and recover much more quickly. Quite simply, it's better medicine. It's why I became a surgeon: to help people and improve medical care. And, that's also why Clarian North is my hospital of choice."

-Dr. Larry Stevens

Clarian No
Methodist | I

A better surgical alternative

At the Center for Minimally Invasive Surgery at Clarian North, we are constantly searching for methods of making surgery more effective and convenient for you. Generally speaking, minimally invasive surgery offers the following advantages over conventional surgery:

- Significantly less pain
- Fewer side effects
- Less tissue disruption and blood loss
- Less scarring
- Shorter recovery periods
- A quicker return to your everyday life

Minimally Invasive Surgery at Clarian North

The Center for Minimally Invasive Surgery at Clarian North gathers many of today's leading physicians at a conveniently located health care community where experienced surgeons share information, techniques and the most progressive technology to help patients get better faster.

By choosing Clarian North Medical Center for your next procedure, you can take advantage of one of the Midwest's most advanced minimally invasive facilities, featuring the research, expertise and medical advancements that only Clarian can provide.

Available procedures

The list of procedures we can perform on a minimally invasive basis grows each day. Currently, we offer over 100 procedures in the following areas of specialty:

- Bariatric
- Breast Surgery
- Cardiovascular
- ENT
- General Surgery
- Gynecology
- Interventional Radiology
- Orthopaedics
- Pediatric Surgery
- Urogynecology
- Urology

Visit clariannorth.com to learn more about how Clarian North is a leader in minimally invasive surgery. Call 688-DOCS to find a minimally invasive surgeon.

Medical Center

CHECKING TO SEE IF A PHYSICIAN IS BOARD-CERTIFIED CERTAINLY MAKES SENSE, BUT BE SURE TO LOOK BEYOND THE LINE IN THE YELLOW PAGES THAT CLAIMS CERTIFICATION. WHAT IT'S REALLY IMPORTANT FOR PATIENTS TO FIND OUT IS: "BOARD-CERTIFIED IN WHAT?"

ates. "In the world of plastic surgery, a lot of our business is word-of-mouth."

Potential patients may also find leads on good surgeons from the Internet, notes Jones—including in chat rooms focusing on specific procedures. "Some things get shared on the Internet that you might not share elsewhere," he says. "It's a way to cast a broad net."

Health-care workers other than doctors can be good sources as well, Jones says. "Find a hospital or health-care facility that you think is good, and find the area in the hospital that takes care of what you're thinking of doing," he says. "Call and ask nurses who they've seen who is a good doctor."

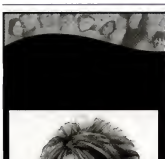
Nurses, he says, are a little-used resource, and can be quite helpful in this regard: "They know some things that you can't get off of the Internet," Jones says, including thoughts about the doctor's bedside manner, or his or her responsiveness when patients have needs or complications at odd hours.

Once patients gather a few names, they need to start narrowing the list. "In my mind it is really a four-step process—it really covers four issues," says Barry Eppley MD, professor of plastic surgery at the Indiana University School of Medicine. "Try to find out about their training, their reputation, their service and your comfort."

The first item on his checklist involves looking into a surgeon's academic qualifications. "The patient wants to find out, 'Is the doctor trained in the procedure I want to have performed, and is he or she board-certified?'" Eppley says. "That's fairly easy to find out. If you really want to know, you can find out by going online."

Various surgical specialties have organizations called "boards" that set educational standards and conduct testing. "Check the American Board of 'fill in the blank,'" Turkle says. "They are national organizations that will list their membership roster."

Checking to see if a physician is board-certified certainly makes sense, but be sure to look beyond the line in the Yellow Pages that claims board certification, says Eppley: "Patients may know to ask if they are board-certified, but may not know



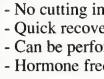
Angie, *Essure*® Woman.
Read her story at
www.essure.com

essure
Permanent Birth Control

An Innovation in Permanent Birth Control—the *Essure*® Procedure

If your family is complete and you're looking for a permanent form of birth control, the Essure procedure was created for you.
- 99.80% effective (based on 4 years of clinical data)
- Covered by most health insurance plans
- No cutting into the body
- Quick recovery
- Can be performed in our office with minimal anesthesia
- Hormone free

Call our office today at 317-257-8675 to schedule a consultation with Dr. Don Snyder.



Next Chapter
Permanent Birth Control Center
951 East 86th St., Suite 100
Indianapolis, IN 46240
1-888-No-Stork
www.nostork.com

essure
• ACCREDITED PRACTICE •

The *Essure* system is not reversible and should be used only if you want to be sterile (not able to conceive a child) for the rest of your life. Like all methods of birth control, the *Essure* micro-inserts should not be considered 100% effective. Not all women who have the *Essure* procedure will be able to have both micro-inserts placed. You must use another form of birth control for at least three months after the procedure. The *Essure* micro-inserts remain in the body permanently and if removal is necessary, it would require surgery. The *Essure* procedure may not be suitable for all women and there are risks involved. Speak with an *Essure* trained physician to determine if the *Essure* procedure may be an option for you. Funding for this ad is provided in part by Conceptus, the maker of *Essure*.



Staying young is a state of mind, but it's also the state of your body.

Thinking young can be pretty easy. But if you have pain, feeling young may seem like part of the past. At Hendricks Regional Health, we want to return you to doing the things you love without having pain. Our orthopedic and sports medicine physicians are specifically trained to handle injuries to bones, joints and muscles. Helping you live life to the fullest is one way we want to treat people better. Schedule an appointment by calling (317) 718-GAME.

DANVILLE AVON PLAINFIELD BROWNSBURG **HENDRICKSREGIONAL.ORG**
TREATPEOPLEBETTER.COM

Hendricks Regional Health
Treat people better.



CAN ANYTHING BE DONE FOR MY BABY'S BIRTHMARK?

"I'm sorry, but there is nothing that can be done about your baby's birthmark. You'll just have to learn to live with it."

These were the words spoken by the physician of some very distraught parents when they looked at their newborn baby for the first time. Fortunately, the physician was wrong. There is something that can be done about birthmarks today. And in many cases the treatment is so successful that very little mark is left behind.

Dr. Robert E. McCallister is a Dermatologist who has been performing laser surgery for birthmarks since 1983. Since that time, he has used a series of lasers that have progressively shown marked improvement in the treatment of port wine stains or blood vessel birthmarks. These lasers have been developed to spare normal skin so that the risk of scar formation is very low. Although multiple treatments are often necessary, continued lightening of the birthmark is usually achieved.



DR. MCCALLISTER

Dr. McCallister has trained with the world's foremost experts in laser surgery to learn the best techniques available today. He is in regular communication with doctors across the country so that the patients in Indianapolis can have the greatest opportunities for successful treatment. State-of-the-art lasers are used to provide the best chance for clearing of these birthmarks.

Knowing that it is best to treat these birthmarks as early as possible, even within the first few weeks of life, Dr. McCallister is able to offer a variety of anesthetic options including sedation anesthesia administered by board-certified anesthesiologists in the operating rooms of local hospitals.

No one likes to think about their child or grandchild suffering the physical disfigurement and the social embarrassment of these port wine stains. But just knowing that something can be done about them makes it easier to face the possibility of their occurrence. Technology has come a long way. No child should have to live with these birthmarks. Call Dr. McCallister today for your consultation.

ROBERT E. MCCALLISTER, M.D.
DERMATOLOGIC LASER SURGEON

(317) 299-3444



A REPUTABLE PHYSICIAN SHOULD BE ABLE TO PROVIDE NAMES OF FORMER PATIENTS WHO HAVE HAD THE SAME ELECTIVE PROCEDURE. "IF YOU'RE RUNNING INTO EXCUSES AND THERE'S A BIG DELAY, THAT'S A POTENTIAL RED FLAG."

how important it is to find out: 'Board-certified in what?'"

And once a patient verifies that a specific surgeon has the proper credentials, that's only the beginning of the process. "It's one standard. But that in and of itself doesn't mean someone is everything you want them to be," says Turkle. "You want to pick a surgeon who is credentialed and good, but then there's that personality factor, too."

At this point, patients will need to meet some doctors—preferably the doctors on their list who received the best marks from friends and health-care professionals. The visit or visits should offer insights into the other points on Eppley's checklist: the surgeon's reputation, service and behavior toward patients. As Gillum notes, word-of-mouth won't tell

Everyday people.

Extraordinary care.



Founded over 40 years ago, OrthoIndy *is one of the most highly respected orthopaedic practices in the Midwest. With over 60 physicians providing care to central Indiana residents at 12 locations, OrthoIndy provides leading-edge general and sub-specialty orthopaedic care.*

To schedule an appointment with one of our physicians, please call:

1-800-223-3381

Same day appointments available.

ORTHOINDY

Complete Orthopaedic Care

Orthopaedic Surgeons
Joseph R. Baele, MD
Carlos R. Berrios, MD
David S. Brokaw, MD
Robert T. Clayton, MD
Michael F. Coscia, MD
Robert E. Cravens, MD
Renn J. Crichlow, MD
Timothy E. Dicke, MD
John W. Dietz, Jr., MD
Mark J. DiLella, DO
Daniel W. Dro, MD
Robert H. Falender, MD
Jack Farr, MD
David A. Fisher, MD
Vincent Fragomeni, MD
Scott D. Guderian, MD
Edward J. Hellman, MD
Robert J. Huler, MD
Timothy A. Hupfer, MD
Bradley A. Jelen, DO
David M. Kaehr, MD
Frank R. Koiisek, MD
Stephen L. Kollias, MD
Michael L. Kramer, MD
Sanford S. Kunkel, MD
Daniel E. Lehman, MD
Scott A. Lintner, MD
Dean C. Maar, MD
Eric A. Monesmith, MD
Mihir M. Patel, MD
Joseph C. Randolph, MD
Joseph Riina, MD
Bruce T. Rougraff, MD
D. Kevin Sheid, MD
John K. Schneider, MD
David G. Schwartz, MD
Michael P. Shea, MD
Jeffery J. Soldatis, MD
Mark R. Stevens, MD
Thomas F. Trainer, MD
Terry R. Trammell, MD
Andrew J. Vicar, MD
Timothy G. Weber, MD
H. Jeffery Whitaker, MD
Thomas S. Woo, MD

Non-Operative Spine
Meredith L. Langhorst, MD

Physical Medicine and Rehabilitation
Bianca S. Ainhorn, MD
Virgilio N. Chan, MD
Robert C. Gregori, MD
Vince S. Hume, DO
John R. McLimore, MD
Ronald S. Miller, MD
Kevin K. Sigua, MD
David I. Steinberg, DO

Anesthesiologists
David L. Farr, MD
Michael T. Gilpatrick, MD
Robert S. Griffin, MD
John V. Hasewinkel, MD
Johnathan E. Helvie, MD
Robert P. Marske, MD
James Q. Mitchell, MD
Robert J. Trout, MD
Clement D. Wang, MD

www.orthoindy.com

IN COSMETIC SURGERY, YOUR RELATIONSHIP WITH YOUR SURGEON MAY EVENTUALLY INCLUDE MAINTENANCE TREATMENTS AND SKIN CARE, SO THE NEED FOR A GOOD RELATIONSHIP GOES BEYOND THE ACTUAL SURGERY. YOUR SURGEON DOESN'T HAVE TO BE YOUR BEST FRIEND, BUT YOU NEED TO FORM A COMFORTABLE, TRUSTING RELATIONSHIP.

you how every patient's experience will be: "It's really important that a person feel comfortable with a doctor, regardless of what others say."

Eppley explains what patients should look for when investigating reputation: "What that really means is, what do this doctor's patients say who have had the procedure you want? Ask, 'Can I talk to some of your patients who have had the same procedure that I want?'"

A reputable physician should be able to provide names of former patients who have had the same elective procedure conducted by the same doctor. "Of course, if the doctor is going to give you a patient's name, they're going to have something favorable to say," Eppley says. "But the most important question is will the doctor give you those names to begin with, and will the doctor do it in a timely manner? If you're running into excuses and there's a big delay, that's a potential red flag."

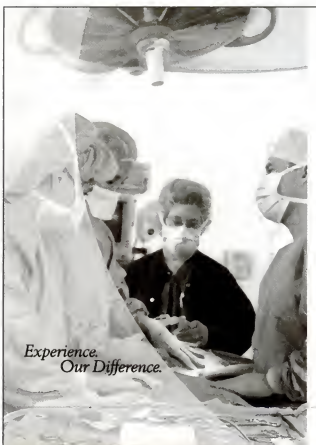
An evaluation of service is important because "any procedure is service-oriented," Eppley says. "How is the level of service in the doctor's office? Do they get back to you in a timely manner? Is there full disclosure?"

As for the surgeon's behavior toward his or her patients, this is where your gut feeling comes into play. "Either it feels right or it doesn't," he adds. "It's an emotional feeling, and you have to feel right about what you're doing and who is doing it. If you don't feel comfortable to begin with, that's not going to get better later."

Gillum also urges patients to trust their reactions. "If they have any hesitation, they should go with their gut and listen to that," he says. "It's a long-standing relationship." In the case of cosmetic surgery, your relationship may include maintenance treatments and general skin care down the road, so the need for a good relationship goes beyond the actual surgery.

"You can't underestimate the factor of personality," Turkle says. "Surgeons don't have to be your best friend in the whole wide world"—but you need to form a comfortable and trusting relationship.

Jones recommends treating the initial consultation like a job interview for the doctor. "I tell people I'm interviewing for my job every day," he says. "I would do what few of my patients have done, and



Innovation meets collaboration.

Indiana Surgery Centers, part of Community Health Network, are multi-specialty outpatient surgical facilities designed with a secure, comfortable environment created especially for the patient. With five locations in central Indiana, each facility offers advanced technology and treatment and is designed to deliver the quality, comfort, privacy and efficiency our patients, families and surgeons expect.

- Individual private patient rooms for maximum privacy
- Private physician/family consultation rooms
- Comfortable family waiting area with complimentary refreshments
- Children's play area
- Free internet access
- Convenient locations with free parking
- Post-discharge follow-up

For additional information, please visit IndianaSurgeryCenter.com or call 800-777-7775.

***Indiana Surgery* Center**
Community Health Network



Keeping Families Healthy

Lebanon ■ Jamestown ■ Thorntown ■ Zionsville

and surrounding communities

WITHAM HEALTH SERVICES

Witham Health Services provide diagnosis and treatment in a variety of medical specialties including:

- Audiology
- Cardiology
- Dermatology
- Family Practice
- Gastroenterology
- General Surgery
- Immediate Care
- Internal Medicine
- Medical Oncology
- Neurology
- OB/GYN
- Ophthalmology
- Orthopedics
- Pediatrics
- Plastic Surgery
- Podiatry
- Pulmonology
- Radiation Oncology
- Rehabilitation Services
- Urology

witham.org

2605 N. Lebanon Street
Lebanon, Indiana 46052

765-485-8000











that's to arrive at the office with the intention of interviewing the doctor."

Taking this step may take some preparation. "A few well-prepared patients will bring a list of questions and interview their physician, and some will have lots of questions," Jones adds. "They come to the office for an appointment having done some research." It does take some time—but it's worth the trouble.

"BEAUTY IS IN THE EYE OF THE BEHOLDER," GILLUM SAYS. "I NEVER TELL ANYBODY THEY *NEED* ANYTHING." IF YOU REALLY BELIEVE IMPROVEMENT IS NEEDED, THOUGH, A PLASTIC SURGEON IS ABLE TO MAKE SUGGESTIONS: "THERE ARE PRINCIPLES OF AESTHETICS AND SYMMETRY."

The consultation also is the patient's opportunity to explain what he or she wants to achieve through surgery. "Usually there's an exam so the patient can demonstrate what their complaint is physically as well as verbally," Jones says.

With regard to cosmetic surgery, what a patient hopes to achieve is highly personal. "The most important thing is for them to really get across what is bothering them," Gillum says. "Beauty is in the eye of the beholder. I never tell anybody they *need* anything." If you really believe improvement is needed, though, a plastic surgeon should be able to make suggestions: "There are principles of aesthetics and symmetry."

At this point the surgeon should provide some feedback for the patient about whether his or her goals are realistic. Jones recalls seeing a patient who had already had plastic surgery elsewhere, and was dissatisfied with the result. He examined the patient and decided that there was nothing wrong with the way the surgery was conducted—the problem was that the patient had unrealistic expecta-

It's your family.



It's your call.

You know what's best for your family. And when one of them is sick, you know calling the right doctor is the first step toward feeling better.

Choosing an IU School of Medicine physician means you receive the latest, most advanced treatments. You also gain a partner in care, who combines a compassionate approach with renowned medical expertise.

IU physicians participate in nearly every insurance plan in the state. No matter what your family's healthcare needs may be, you can ask for an IU doctor. *It's the right call every time.*

IU MEDICAL GROUP

Advancing Medicine. Enhancing Lives.

www.iumg.iu.edu

call **1-888-884-IUMG**

(1-888-884-4864)

© 2005 IU Medical Group



Face, Breast & Body Lifts + Breast Augmentation + Tummy Tuck + Liposuction

You want to look as good as you feel. And you can. Practically and affordably. In a safe, comfortable medical environment, under the expert care of an IU School of Medicine premier plastic surgeon.

Call today for a free consultation, and introduce us to the real you.

(317) 630-6326 | www.Wishard.edu/Cosmetic

Cosmetic Surgery Center
at Wishard
WISHARD HEALTH SERVICES



Dr. Rajiv Sood has 15 years of experience in cosmetic surgery. As chief of plastic surgery, he has taught many of central Indiana's top cosmetic surgeons and is certified by the American Board of Plastic Surgery. He is one of a few surgeons in Indianapolis now certified in **non-incisional facelifts**, an innovative, non-surgical procedure.

tions in the first place. "That kind of consultation and adjusting expectations to reality is a lot better done before the surgery than after the surgery," he says.

Plastic surgery patients should ask to see some before and after photos, Gillum



QUESTIONS TO ASK A POTENTIAL SURGEON BEFORE ELECTIVE SURGERY:

- How often do you perform the procedure I would like to have?
- Where are you going to perform my surgery? Do you have privileges to perform the procedure in a hospital, even if you plan to perform it in your surgical facility?
- Will there be a board-certified anesthesiologist or certified registered nurse anesthetist providing the anesthesia?
- May I contact you by phone or e-mail if I have questions, and how quickly will you be able to respond?
- May I have an itemized list of the estimated costs involved in my procedure (including the costs of handling potential negative outcomes)? Do you charge for an initial consultation?
- Does the procedure involve an overnight stay? If the procedure is done in the office and I need to stay overnight, who takes care of me?
- Are you board-certified, and with what board? What voluntary professional associations do you belong to?
- May I see before and after pictures from your previous surgeries?

TIME GALLERY
& Fine Estate Jewelers
INDIANAPOLIS' PRE-OWNED ROLEX SPECIALIST • UNDER NEW OWNERSHIP

ALWAYS BUYING & SELLING ROLEX WATCHES, DIAMONDS, & OTHER FINE JEWELRY.

NUMBER ONE SELLER OF CERTIFIED PRE-OWNED ROLEXES IN THE INDIANAPOLIS AREA.

NORA PLAZA
CHECK US OUT!
317-844-9596



Dr. Corey



Dr. Mossler



Dr. Fadl

Methodist Cardiology Physicians announces two offices now in the Indianapolis Metro Area.

Woodrow A. Corey, MD FACC
Jeffrey R. Mossler, MD FACC
Yazid Y. Fadl, MD MPH.

Methodist Cardiology PHYSICIANS

A **Clarian Health** Partner

...dedicated to improving the cardiac and vascular health of the Indianapolis community.

CLARIAN NORTH MEDICAL CENTER
11725 Illinois Street, Suite 265 Carmel, Indiana
(317) 688-5100

METHODIST HOSPITAL
1801 North Senate Blvd., Suite 310 Indianapolis, IN 46202
(317) 962-2500

Hours: 8:00 a.m. - 5:00 p.m., Monday through Friday

GENERAL ADULT CARDIOLOGY - PREVENTATIVE CARDIOLOGY - INTERVENTIONAL CARDIOLOGY - ELECTROPHYSIOLOGY - CLINICAL RESEARCH

SHOULDER ELBOW WRIST HAND

The Indiana Hand Center

CELEBRATING 35 YEARS OF SPECIALTY CARE

Living With Arthritis Pain?

Hand Numbness
Swelling & Stiffness
Finger Deformity
Shoulder/Elbow Pain



If you have trouble with basic tasks because of stiffness, swelling, loss of motion and/or pain due to arthritis, call The Indiana Hand Center. We've been treating arthritis for 35 years and we'll work to develop a treatment plan that is right for you.



[317] 875-9105 [800] 888-HAND
8501 Harcourt Road
INDIANAPOLIS AVON KOKOMO TERRE HAUTE
www.indianahandcenter.com

WE ACCEPT MOST HEALTH INSURANCE PLANS.

La Bella Bride of ZIONSVILLE

High Fashion Gowns in a Quaint Village Boutique

Call for an Appointment
(317) 733-9280
95 South Elm, Zionsville

zionsvillebridal.com



says. And they should see if the doctor can provide video imaging or some other means of showing how the results might appear. "The doctor and patient need to be on the same page in their visualization of the outcome," Gillum says.

Patients should also find out about the revision rate for the procedure—how often it is necessary to perform additional surgery. When it comes to plastic surgery, it's important to realize that outcomes sometimes vary, depending on the healing process and other factors. Different procedures carry varying revision rates, and so do different surgeons. Many surgeons, in fact, keep themselves busy revising the surgeries conducted by other surgeons. "At my practice, about 50 percent of what I do is revision surgery," Gillum says.

PATIENTS SHOULD MAKE SURE THERE IS FULL FINANCIAL DISCLOSURE UPFRONT BEFORE THEIR SURGERY. THAT INCLUDES FINDING OUT WHICH SUBSEQUENT VISITS ARE COVERED, AND WHICH ARE NOT, AND WHAT YOUR FINANCIAL OBLIGATIONS ARE IF YOU HAVE A PROBLEM OR A COMPLICATION.

Once a patient has determined the details of the procedure he or she needs or wants, and has discussed how the procedure is done, it's time to ask the surgeon another question, says Turkle: "What is the surgeon's level of experience with the procedure you're having done? How many of these have they done?" In the case of plastic surgery, some physicians may specialize and have extra training in facial work, while others may be better bets for tummy tucks. Gillum adds, "Make sure your doctor is at the forefront of technology and techniques."

Toward the end of the physician visit, patients will learn one more important

thing: how much the procedure will cost. Many health insurance plans will not pay for certain kinds of elective procedures, including a lot of cosmetic surgeries—which means patients may have to pay the entire tab, often in advance. "As for the price of the procedure, there's a surgeon's fee, an anesthesiologist fee and facility fees," Turkle says. Patients should make sure they have estimates for all three components.

"Usually the scheduler will have the fees for the different procedures," Gillum says. "Most doctors distance themselves from the economic stage. They don't want to bargain. One thing you can do for cost savings is that sometimes a procedure can be done with local anesthesia or IV sedation."

Eppley advises patients to make sure there is full financial disclosure. That includes finding out which subsequent visits are covered, and which are not. He suggests asking, "'If I have a problem or a complication, what are my financial obligations?' The patient always feels that whatever happens after the surgery is not their responsibility. But the reality is, there could be additional costs."

It's critical to know the price, especially if it's coming out of pocket—but money isn't everything. "More and more people are shopping on price," Eppley says. "But price is just one yardstick. It doesn't always equate to the likelihood of a good outcome."

The process of finding a surgeon and determining what the procedure will cost may require some investment in itself. "Many plastic surgeons will not tell you what the cost will be if you haven't had a consultation," Eppley says. That makes sense because the physician will need to get a good idea of what needs to be done, and that can't happen over the phone.

Though some surgeons will have a no-fee consultation, many do charge—but that doesn't mean they're trying to gouge their patients. In fact, it's quite the opposite—surgeons who charge for a consultation may be trying to reduce the costs incurred by casual inquirers. "We have gone from charging zero to charging a nominal fee," Jones says, noting that though the fees may be only $30 to $50, they encourage patients to take the visits seriously. "If we charge nothing, some





Dr. Barbara Siwy

If you are considering plastic surgery, how will you choose your plastic surgeon: your personal physician's referral, a friend's recommendation or your own research? No matter how you arrive at your decision, your choice is crucial to your outcome.

To be the best, it takes time, dedication and confidence. Dr. Barbara Siwy has spent the past 20 years perfecting her skills as a cosmetic and breast surgeon. Her dedication to her patients is unsurpassed.

Her practice philosophy emphasizes the individual and, her recommendations are tailored specifically to each patient. She places safety first and prefers the least invasive approach to satisfy her patients' needs.

Realizing that having plastic surgery is a critical personal decision, Dr. Siwy and her experienced staff will assist you in making an intelligent choice. You will appreciate their warm, confidential and compassionate attitude through all stages of your care.

If you are considering plastic surgery, consider Dr. Siwy.



SIWY PLASTIC SURGERY

Member
AMERICAN SOCIETY OF PLASTIC SURGEONS

Certified by the American Board of Plastic Surgery
Member of the American Society for Aesthetic Plastic Surgery

Siwy Plastic Surgery
755 West Carmel Drive
Suite 113
Carmel, IN 46032
317-876-7777
www.siwyplasticsurgery.com

people will treat it as if it's some kind of coupon, and they can use it or throw it away. They make an appointment and don't show up."

As patients work through the decision-making process, they shouldn't forget that they are in the driver's seat, says Eppley: "Don't ever undergo a procedure if you feel pressured or rushed."

And patients shouldn't be afraid to trust their intuition as they make the final choice for their surgery. There are many factors to consider, and plenty of qualified surgeons out there—but in the end, he says, "Not every patient is right for every surgeon, and not every surgeon is right for every patient." •

COMMON SURGICAL PROCEDURES PERFORMED IN U.S. HOSPITALS

According to the latest National Hospital Discharge Survey, in 2004 more than 45 million procedures were performed in American hospitals. One-quarter of the 27.3 million procedures performed on women were obstetrical in nature, while nearly one-quarter of the 17.6 million procedures performed on men were cardiovascular in nature.

Number of procedures performed in U.S. hospitals in 2004:

- Arteriography and angiocardiography: 2.1 million
- Cardiac catheterizations: 1.3 million
- Endoscopy of small intestine: 1.1 million
- CAT scans: 828,000
- Diagnostic ultrasounds: 813,000
- Reduction of fracture: 667,000
- Balloon angioplasty of coronary artery or coronary atherectomy: 664,000
- Hysterectomy: 617,000
- Insertion of coronary artery stents: 615,000
- Endoscopy of large intestine: 596,000
- Total knee replacement: 478,000
- Coronary artery bypass graft: 427,000
- Spinal tap: 357,000
- Appendectomy: 332,000
- Total hip replacement: 234,000

Source: 2004 National Hospital Discharge Survey, Centers for Disease Control and Prevention, May 4, 2006

Surgical Procedures



Q

A

Why would I want to visit a hand surgeon?

Reconstructive Hand Surgeons of Indiana are all Board Certified Orthopaedic Surgeons who have spent an additional year developing skills which allow them to treat traumatic and nontraumatic problems which arise in the hand, wrist and elbow in patients of all ages. Many problems can be treated with medication, rehabilitative exercises or splinting. When surgery is necessary, our physicians have the specialty training needed to help patients improve their quality of life, and return to work or sports more quickly. Our doctors are all members of the American Society for Surgery of the Hand, which requires that in addition to a year of specialty training, they pass a rigorous certifying examination.

For more information about us or how a hand surgeon can help, please visit our website or visit the American Society for Surgery of the Hand at: www.assh.org.

James Strickland, M.D
Dale Dellacqua, M.D.
Lance Rettig, M.D.
Michael Pannunzio, M.D.
www.indianahandsurgeons.com
Phone 317-249-2616
Toll Free 1-866-262-8631
E-mail info@indianahandsurgeons.com

Reconstructive Hand Surgeons of Indiana



Pictured (Left to right) Michael Pannunzio, M.D., James Strickland, M.D., Dale Dellacqua, M.D., Lance Rettig, M.D.

Reconstructive Hand Surgeons of Indiana
Specializing in Reconstructive Surgery of the Upper Extremities
www.IndianaHandSurgeons.com

Reconstructive Hand Surgeons of Indiana
13421 Old Meridian St
Suite 200
Carmel, IN 46032
317-249-2616
Toll Free: 1-866-262-8631



The physicians of the Reconstructive Hand Surgeons of Indiana provide comprehensive care for all conditions involving the upper extremities. Their experience, diverse training and specialization are combined with a caring and compassionate concern for those they treat. Included in the spectrum of conditions managed by the Reconstructive Hand Surgeons of Indiana are:

- Arthritis of the elbow, wrist and hand
- DuPuytren's Disease
- Nerve compression disorders
- Congenital deformities
- Tumors
- Tendon problems
- Fractures and dislocations
- Deformity and dysfunction from old injuries
- Microsurgery

We pride ourselves in providing the highest quality care for our patients. For appointments please call (317) 249-2616

Surgical Procedures

Q

A

I want a Breast Augmentation, but I have heard there are different incisions and different implants. How do I know which ones are right for me?

There are many options when considering breast augmentation. Decisions will include choosing an incision, where to place the implant (over or under the muscle), what type of implant will fit your body best, what size implant is desired, and whether a lift may be recommended.

There are several things we do at The Gillian Institute to help insure that we understand your goals. During your consultation, Dr. Short will take breast measurements that help to determine the appropriate range of implant size for you based on your chest and breast diameters. At your consultation you will view some of our "before and after" pictures to help you get a better idea of what different sizes look like. You may want to look in the bathing suit or lingerie magazines before your consultation to select an example of your preferred end result and bring these pictures with you. Also, during surgery, Dr. Short uses sizers, which are similar to implants, to make sure that the size you have chosen will look good on you. Dr. Short will sit you up to be sure the implants will look good in an upright posture and that they are in optimum position. All of these measures help us to meet your expectations There are advantages and disadvantages to placing an implant above (subglandular) or below the muscle (subpectoral). The amount of breast tissue you have, the amount of recovery time desired and the position of your breast will affect this decision. Sometimes a combined approach or "dual plane" is recommended.

Throughout your consultation you will discuss your desires and goals in detail. Dr. Short will go over with you any asymmetries or limitations of your breast anatomy that may affect the implant selection. There are many types of implants which vary in base diameter, projection and shape. She will help you to determine which implant type will best fit your body and provide you with the best results. You will also determine the best incision (around the nipple, under the breast crease, or in the armpit) for your anatomy. This will depend on the size of your areola, the shape of your breast and whether you need a lift.

Whether a lift is recommended depends on the elasticity and relaxation of the skin-how much sagging there is and the position of the nipple. The lower the nipple, the more likely you are to need a lift. The breast lift procedure tightens the skin and reshapes the breast to give a more firm and "perky" appearance. This may give you the ability to wear tops and dresses without a bra and not look flat or "droopy." If your nipple is positioned in the middle of your breast, you probably will not need a lift.

The Gillian Institute
8455 Clearvista Place
Indianapolis, IN 46256
Phone: 317-913-3260
Fax: 317-913-1766
www.indybreastaugmentation.com
www.indyplasticsurgery.com
www.indyskincare.com
www.indylaserhairremoval.com

The GILLIAN INSTITUTE
for Plastic, Aesthetic, and Laser Surgery

BEFORE

AFTER















NON-SURGICAL ALTERNATIVES FOR REJUVENATION

NOT READY FOR A FACELIFT? CAN'T AFFORD MUCH DOWNTIME?

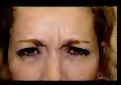
CONSIDER THE MANY NON-INVASIVE OPTIONS

BOTOX | THERMAGE | FAT GRAFTING | RESTYLANE | BODYTHERMAGE
CHEMICAL PEEL | RADIESSE | LASER | PERMENANT MAKE-UP

TURN BACK THE CLOCK WITH OUR THERMAGE PACKAGES

COMBINATION PROCEDURES HAVE BEEN SHOWN TO GIVE SUPERIOR RESULTS

Body Thermage and Abdominal liposuction • Thermage and Botox or Fillers • Thermage and Threadlift Chemical Peel



Before After
Botox



Before After
Lip Augmentation



Before After
Permenant Eye-Liner



Susan Doran
Licensed Aesthetician

FALL SPECIAL: 10% OFF BOTOX, RESTYLANE, RADIESSE AND PERMENANT MAKE-UP

We are please to announce that Susan Doran has joined our team of medically trained licensed aestheticians. She brings with her many years of experience in both the plastic surgery and skin care fields. Our staff of highly trained professional's provides weekend and evening hours for your convenience. Ask them about which procedures they have had performed!

Northside Location
8455 Clearvista Place
317-913-3260

Visit our websites:
www.indyplasticsurgery.com
indyskincare.com | indylaserhairremoval.com

Southside Location
5510 S. East Street, Suite E
317-787-3260



UPCOMING SEMINAR

EVERYTHING YOU WANTED TO KNOW ABOUT PLASTIC SURGERY,
BUT WERE AFRAID TO ASK.
Thursday, October 19 at 6:30 p.m.
Please call our office to reserve your space.

KIMBERLY K. SHORT, M.D.
Board Certified Plastic Surgeon, Diplomat of American Board of Plastic Surgery, F.A.C.S.

Copyrighted material

Surgical Procedures

Q

A

Dr. Michael Sadove
Meridian Plastic Surgery Center
170 West 106th Street
Indianapolis, IN 46290
(317) 688-4880

I have tired-looking eyes. How can I achieve a more rested and youthful appearance?

With time and the effects of gravity, the tissues around our eyes begin to change, giving us the appearance of fatigue. Blepharoplasty is a common procedure to reverse these changes, so the eyes appear refreshed and alert.

Blepharoplasty can be performed with techniques that minimize bleeding and swelling. The incision are carefully placed within the natural creases of the eyelids, so that they may heal without noticeable scarring.

Although most frequently considered a cosmetic procedure, blepharoplasty may be covered by health insurance, if the eyelids significantly obstruct the patient's vision.

In some case, gravity's effect on the forehead and eyebrows can also make eyes look "tired." In these circumstances, an endoscopic browlift may be combined with the eyelid surgery. This is performed through small incisions in the scalp made with the use of an endoscope (a tiny camera at the end of an instrument attached to a television monitor). The eyebrows and eyelids are then adjusted to achieve the desired changes. This more recent procedure is less invasive than traditional brow-lifting techniques, resulting in less downtime for patients.

Blepharoplasty and endoscopic browlifts may be performed in outpatient settings or with overnight stays, where nursing staffs provide care to minimize post-operative bruising and swelling. Local anesthesia and sedation are used to provide patient comfort. These procedures may be performed by themselves or in combination with other services to achieve the patient's desired results.

Blepharoplasty should be considered by individuals that are unhappy with the effects of aging on their eyelids.

BEFORE
EYELIFT PROCEDURE

AFTER
EYELIFT PROCEDURE



Enhancing Women's Features. Enriching Women's Lives.



Cosmetic facial surgery
Face lifts, Eyelid procedures, Nose reshaping

Cosmetic body surgery
Breast augmentation, Cancer reconstruction, Tummy tucks, Liposuction

Laser & Botox treatments

Collagen/Restylane/Radiance

Aesthetic concerns for all ages

MICHAEL SADOVE, M.D.

Certified American Board of Plastic Surgery,
Professor of Surgery, Indiana University

Recognized by colleagues as a leading plastic surgeon in:

- *Indianapolis Monthly's Top Doctors in Indianapolis*
- *Best Doctors in America*

"My goal is to thoroughly discuss each person's concerns in a private and relaxed setting. Every patient is special with unique treatment goals. The patient and I consider and discuss expectations for the surgical and healing process. My staff and I strive to care for each patient as we would our own family members."

Now Seeing Patients at
Clarian North Medical Center

Call today to schedule your consultation!
317-688-4880

Caring for patients at the...
Meridian Plastic Surgery Center
for Laser & Cosmetic Surgery
the medical art of face & figure™
...since its inception.



THE BRIDGEWATER CLUB

BUYER'S MARKET

NEVER MIND THE NATIONAL SALES FIGURES: INDY'S REAL ESTATE IS PRIMED TO SELL.

The national media took note when a December 2005 study by the National Association of Home Builders found that Indianapolis is the nation's most affordable major housing market. But that title is only the tip of Indy's real-estate iceberg.

The study measured the housing affordability in metro areas with populations exceeding 500,000. It found that 89.7 percent of the new and existing Indy homes sold in the third quarter of 2005 were affordable to families earning the median U.S. income of $64,000. In fact, the Indy metro area held the title of the country's most affordable housing market through at least the first quarter of 2006. Our numbers are well over the national average affordability level of 41.3 percent.

"The affordability is a formula that they use which takes the median income in comparison to the cost of housing," says Jim Litten, president of F.C. Tucker's Residential Real-Estate Services Division. "Indianapolis has always ranked near the top in affordable housing. I think part of that is that we don't really have any geographic boundaries. We've got a lot of ground and the city can just continue to grow."

And that's just what Indianapolis has done—grow. "If you look at the city, it is exploding in all directions. I think a lot of it has to do with the new job growth that the governor is bringing to the state. It seems like everyday you hear about new jobs coming, and, well, every time there's a new job, there's a new house."

Specifically, there are no outlying areas of the Indy metro area that aren't growing. To the west, cities like Avon, Plainfield and Brownsburg have grown rapidly, now pushing out toward Danville. On the south side, development has spread toward Shelbyville and Franklin Township. Heading east toward Cumberland and New Palestine, new developments abound.

On Indy's northeast side, Fishers is pushing at the borders of Lapel and even Anderson, and Noblesville has exploded. Though Carmel is largely developed, there is still substantial ground left for development in West Clay Township.

"So, if you look at our city—and I'm being realistic here—you can't speak negatively about any of the quadrants, to say that they are slow or have no growth," says Litten. "They all have good growth, and things are very positive."

According to Litten, the real-estate market is driven to a large extent by three factors: interest rates, consumer confidence and job stability. Interest rates, now in the six percent range, are still very attractive, unemployment is coming down, and consumer confidence is rising. Though it's too early to tell if 2006's home sales figures will match last year's, when the most homes were sold in the history of central Indiana, today's indicators bode well for the housing market and potential homebuyers.

"The Indianapolis market is alive and well," says Litten. "It really is. There are many positive things happening in the state of Indiana, and if that momentum continues—and I have every reason to believe that it is going to—it's only going to spur the chances on that the market is good in 2006." •

BY CARLY EVERSON

THE LIST



Indianapolis Monthly surveyed local developers to compile the following list of housing developments throughout the greater Indianapolis area. Because the listings range from established subdivisions to recently cleared land, you may want to call before venturing out. Phone numbers are in the 317 area code unless otherwise indicated. Blank categories indicate information omitted by sources. Inclusion in the list does not imply a recommendation or endorsement by *Indianapolis Monthly* or Emmis Publishing.

ABNEY GLEN

121st St. and Shelbourne Rd., Carmel
Opening date: September 2006
Homesites: 43
Lot sizes: ½ acre to 1 acre
Lot prices: $170,000s to $300,000s
Home prices: $700,000s to $2,000,000
Neighborhood amenities: Common areas, creek, close to shopping, downtown Zionsville, golf courses and athletic clubs and I-465
Neighborhood association fees: $500 per year
School system: Carmel Clay Schools
Covenants: Strict architectural control, common areas
Developer: Indiana Land Development
Builders: Homes by John McKenzie, Estridge Custom Homes, open
Contact: James Cox, 557-1613

ATHLETIC CLUB CONDOMINIUMS

350 N. Meridian St., Indianapolis
Opening date:
Homesites: 83
Lot sizes: N/A (condominiums)
Lot prices: N/A (condominiums)
Home prices: From $244,900 to $1 million
Neighborhood amenities: High-tech fitness center, virtual golf room, historic full court basketball court, squash and racquetball courts, rooftop deck
Neighborhood association fees: Varies by unit
School system: IPS
Covenants:
Developer: Hearthview Residential, LLC
Builders:
Contact: Pamela Cooke, 513-8478

THE BOULDERS

104th St. and Florida Rd., Fishers
Opening Date: August 2006
Homesites: 155
Lot sizes: 15,000 sq. ft.
Lot prices: Included in price of home
Home prices: $300,000 to $500,000
Neighborhood amenities: Swimming pool, playground, tennis courts, park, walking trails
Neighborhood association fees: $28 per month
School system: Hamilton Southeastern Schools
Covenants:
Developer: Boomerang Development
Builders: Ryland Homes
Contact: Sharon McHale, 485-2044

BRECKENRIDGE

6979 Powder Dr., Indianapolis
Opening date: September 2006
Homesites: 139
Lot sizes: 10,500 sq. ft.
Lot prices: Included in home prices
Home prices: Starting from $180,000s
Neighborhood amenities: Pool, bath house, playground, basketball court
Neighborhood association fees: $495 per year
School system: Franklin Township Schools
Covenants: Available from developer
Developer: Pulte Homes
Builders: Pulte Homes
Contact: April Miles, 575-2350

THE BRIDGEWATER CLUB

161st St. and Carey Road, Westfield
Opening date: July 2004
Homesites: 300-plus
Lot sizes: Average ¾ acre
Lot prices: $100,000 to $800,000
Home prices: $400,000 to over $1 million
Neighborhood amenities: Pete Dye golf course, driving range, clubhouse, Olympic-size swimming pool
Neighborhood association fees:
School system: Westfield-Washington Schools
Covenants:
Developer: Throgmartin/Henke Development
Builders: Paul E. Estridge Homes, Estridge Custom Galleries, Klein, Wilson, Pulte, Precedent
Contact: Jeff Myers, 566-8804 or Rita Spalding, 566-8792

THE BRIDGEWATER CLUB– BRIDGEWATER COMMONS

3535 E. 161st St., Carmel
Opening Date: May 2006
Homesites: 46
Lot sizes: 7,700 to 10,376 sq. ft.
Lot prices: $85,000 to $125,000, lot only
Home prices: $269,000 and up
Neighborhood amenities: Clubhouse, indoor and outdoor pools, tennis courts, fitness center, dining, massage therapy, walking trail, locker rooms, meeting rooms, pro shop and pro golf, swim and tennis instructors
Neighborhood association fees: $575 per year
School system: Westfield Washington Schools
Covenants: Gated, low maintenance
Developer: Throgmartin-Henke Development, LLP
Builders: Homes by John McKenzie
Contact: Doc O'Neal, 867-4653

THE BRIDGEWATER CLUB– BRIDGEWATER ESTATES

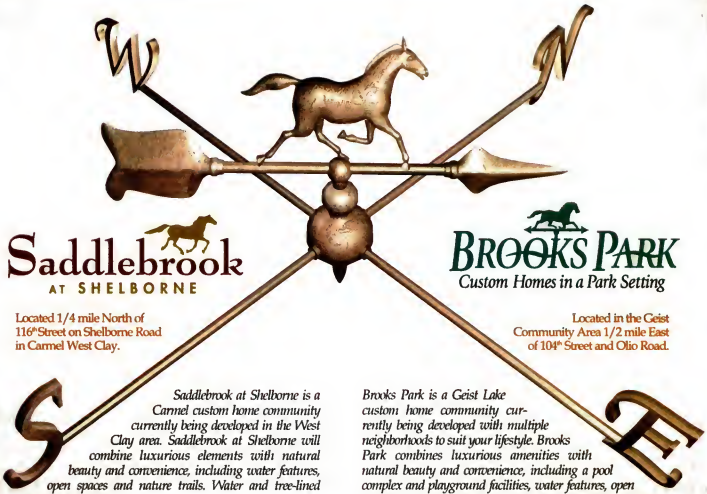
3535 E. 161st St., Carmel
Opening Date: May 2006
Homesites: 45
Lot sizes: 15,401 to 30,076 sq. ft.
Lot prices:
Home prices: $700,000 to $1.75 million
Neighborhood amenities: Clubhouse, indoor and outdoor pools, tennis courts, fitness center, dining, massage therapy, walking trail, locker rooms, meeting rooms, golf pro shop and pro golf, tennis and swim instructors
Neighborhood association fees: $575 per year
School system: Westfield Washington Schools
Covenants:
Developer: Throgmartin-Henke Development, LLP
Builders: Estridge, Homes by John McKenzie, Richard Carriger, Michael Kovey, Lawrence & Reckel, RDJ Custom Homes, Pate Homes, Ray Roehling, Heartwood Custom Homes, Brian Hayes, David Morton, Rex Weiper
Contact: Doc O'Neal, 867-4653

THE BRIDGEWATER CLUB– BRIDGEWATER FALLS

3535 E. 161st St., Carmel
Opening Date:
Homesites: 12
Lot sizes: 13,716 to 17,376 sq. ft.
Lot prices:
Home prices: $700,000 to $1,500,000
Neighborhood amenities: Clubhouse, indoor and outdoor pools, tennis courts, fitness center, dining, massage therapy, walking trail, locker rooms, meeting rooms, golf pro shop and pro golf, swim and tennis instructors

Asset Midwest, LLC

Blending the Best of Environment, Community & Neighborhood



Saddlebrook
AT SHELBORNE

Located 1/4 mile North of 116th Street on Shelborne Road in Carmel West Clay.

Saddlebrook at Shelborne is a Carmel custom home community currently being developed in the West Clay area. Saddlebrook at Shelborne will combine luxurious elements with natural beauty and convenience, including water features, open spaces and nature trails. Water and tree-lined lots are available.

Carmel/West Clay
Now Open

Brooks Park
Custom Homes in a Park Setting

Located in the Geist Community Area 1/2 mile East of 104th Street and Olio Road.

Brooks Park is a Geist Lake custom home community currently being developed with multiple neighborhoods to suit your lifestyle. Brooks Park combines luxurious amenities with natural beauty and convenience, including a pool complex and playground facilities, water features, open spaces and natural trails, and beautiful tree lined streets. Water, walkout, and tree-lined lots are available.

Geist/Fishers
Now Selling Phase II

For more information, please visit

www.AssetMidwest.com

or call

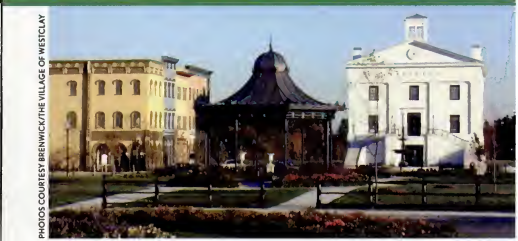
317.514.4175





THE VILLAGE OF WESTCLAY

PHOTOS COURTESY BRENWICK/THE VILLAGE OF WESTCLAY



Neighborhood association fees: $575 per year
School system: Westfield Washington Schools
Covenants:
Developer: Throgmartin-Henke Development, LLP
Builders: Estridge, Homes by John McKenzie, Richard Carriger, Michael Kovey, Lawrence & Reckel, RDJ Custom Homes, Pate Homes, Ray Roehling, Heartwood Custom Homes, Brian Hayes, David Morton, Rex Weiper
Contact: Doc O'Neal, 867-4653

THE BRIDGEWATER CLUB–BRIDGEWATER LAKES

3535 E. 161st St., Carmel
Opening Date:
Homesites: 47 villas, 34 garden homes, 80 town homes
Lot sizes:
Lot prices:
Home prices: $300,000 to $600,000
Neighborhood amenities: Clubhouse, indoor and outdoor pools, tennis courts, fitness center, dining, massage therapy, walking trail, locker rooms, meeting rooms, golf pro shop and pro golf, swim and tennis instructors
Neighborhood association fees: $575 per year
School system: Westfield Washington Schools
Covenants: Low maintenance
Developer: Throgmartin-Henke Development, LLP
Builders: Centex Homes, Eaton Investments Ltd., Inc.
Contact: Doc O'Neal, 867-4653

THE BRIDGEWATER CLUB–BRIDGEWATER PARKS

3535 E. 161st St., Carmel
Opening Date:
Homesites: 67
Lot sizes: 8,919 to 19,329 sq. ft.
Lot prices:
Home prices: $450,000 to $750,000
Neighborhood amenities: Clubhouse, indoor and outdoor pools, tennis courts, fitness center, dining, massage therapy, walking trail, locker rooms, meeting rooms, golf pro shop and pro golf, tennis and swim instructors
Neighborhood association fees: $575 per year
School system: Westfield Washington Schools
Covenants: Low maintenance
Developer: Throgmartin-Henke Development, LLP
Builders: Estridge Homes
Contact: Doc O'Neal, 867-4653

THE BRIDGEWATER CLUB–BRIDGEWATER POINTE

3535 E. 161st St., Carmel
Opening Date:
Homesites: 38
Lot sizes: 7,634 to 13,462 sq. ft.
Lot prices:
Home prices: $500,000 to $900,000
Neighborhood amenities: Clubhouse, indoor and outdoor pools, tennis courts, fitness center, dining, massage therapy, walking trail, locker rooms, meeting rooms, golf pro shop and pro golf, swim and tennis instructors
Neighborhood association fees: $575 per year
School system: Westfield Washington Schools
Covenants: Low maintenance
Developer: Throgmartin-Henke Development, LLP
Builders: Estridge Homes
Contact: Doc O'Neal, 867-4653

THE BRIDGEWATER CLUB–BRIDGEWATER SPRINGS

3535 E. 161st St., Carmel
Opening Date:
Homesites: 55
Lot sizes: 14,452 to 22,907 sq. ft.
Lot prices: $150,000 to $175,000
Home prices: $700,000 to $1.5 million
Neighborhood amenities: Clubhouse, indoor and outdoor pools, tennis courts, fitness center, dining, massage therapy, walking trail, locker rooms, meeting rooms, golf pro shop and pro golf, swim and tennis instructors
Neighborhood association fees: $575 per year
School system: Westfield Washington Schools
Covenants:
Developer: Throgmartin-Henke Development, LLP
Builders: Estridge, Homes by John McKenzie, Richard Carriger, Michael Kovey, Lawrence & Reckel, RDJ Custom Homes, Pate Homes, Ray Roehling, Heartwood Custom Homes, Brian Hayes, David Morton, Rex Weiper
Contact: Doc O'Neal, 867-4653

THE BRIDGEWATER CLUB–CLUB ESTATES

3535 E. 161st St., Carmel
Opening Date:
Homesites: 13
Lot sizes: 95,512 to 108,174 sq. ft.
Lot prices: $725,000 to $850,000, lot only
Home prices: $3 million and up
Neighborhood amenities: Clubhouse, indoor and outdoor pools, tennis courts, fitness center, dining, massage therapy, walking trail, locker rooms, meeting rooms, golf pro shop and pro golf, swim and tennis instructors
Neighborhood association fees: $575 per year
School system: Westfield Washington Schools
Covenants:
Developer: Throgmartin-Henke Development, LLP
Builders: Various builders
Contact: Doc O'Neal, 867-4653

THE BRIDGEWATER CLUB–HAWKS LANDING

3535 E. 161st St., Carmel
Opening Date:
Homesites: 25
Lot sizes: 7,634 to 13,462 sq. ft.
Lot prices: $95,000 to $225,000, lot only
Home prices: $700,000 and up
Neighborhood amenities: Clubhouse, indoor and outdoor pools, tennis courts, fitness center, dining, massage therapy, walking trail, locker rooms, meeting rooms, golf pro shop and pro golf, tennis and swim instructors
Neighborhood association fees: $575 per year
School system: Westfield Washington Schools
Covenants:
Developer: Throgmartin-Henke Development, LLP
Builders: Estridge, Homes by John McKenzie, Richard Carriger, Michael Kovey, Lawrence & Reckel, RDJ Custom Homes, Pate Homes, Ray Roehling, Heartwood Custom Homes, Brian Hayes, David Morton, Rex Weiper
Contact: Doc O'Neal, 867-4653

THE BRIDGEWATER CLUB–HERON RIDGE

3535 E. 161st St., Carmel
Opening Date:
Homesites: 7

A beautiful community founded on beautiful ideas. Something enlightening is taking shape at the corner of 106th Street and Ditch Road. It's called Laurel Ridge, and it's the realization of some exceptional thinking. This thinking suggests that luxurious structures needn't crowd out existing nature. It also suggests that harmony with the land can indeed be intertwined with your dreams.

317.844.4467 or jbcohen.com for a private viewing





LAUREL RIDGE

Lot sizes: 26,698 to 50,452 sq. ft.
Lot prices:
Home prices: $850,000 to $1.5 million
Neighborhood amenities: Clubhouse, indoor and outdoor pools, tennis courts, fitness center, dining, massage therapy, walking trail, locker rooms, meeting rooms, golf pro shop and pro golf, tennis and swim instructors
Neighborhood association fees: $575 per year
School system: Westfield Washington Schools
Covenants:
Developer: Throgmartin-Henke Development, LLP
Builders: Estridge, Homes by John Mckenzie, Richard Carriger, Michael Kovey, Lawrence & Reckel, RDJ Custom Homes, Pate Homes, Ray Roehling, Heartwood Custom Homes, Brian Hayes, David Morton, Rex Weiper
Contact: Doc O'Neal, 867-4653

THE BRIDGEWATER CLUB–HIDDEN OAKS

3535 E. 161st St., Carmel

Opening Date:
Homesites: 40
Lot sizes: 19,018 to 30,127 sq. ft.
Lot prices: $375,000, lot only
Home prices: $1.25 million to $2.5 million
Neighborhood amenities: Clubhouse, indoor and outdoor pools, tennis courts, fitness center, dining, massage therapy, walking trail, locker rooms, meeting rooms, golf pro shop and pro golf, swim and tennis instructors
Neighborhood association fees: $575 per year
School system: Westfield Washington Schools
Covenants:
Developer: Throgmartin-Henke Development, LLP
Builders: Estridge, Homes by John McKenzie, Richard Carriger, Michael Kovey, Lawrence & Reckel, RDJ Custom homes, Pate Homes, Ray Roehling, Heartwood Custom Homes, Brian Hayes, David Morton, Rex Weiper
Contact: Doc O'Neal, 867-4653

THE BRIDGEWATER CLUB–LONG COVE

3535 E. 161st St., Carmel

Opening Date:
Homesites: 34
Lot sizes: 8,775 to 11,969 sq. ft.
Lot prices:
Home prices: $500,000 to $900,000
Neighborhood amenities: Clubhouse, indoor and outdoor pools, tennis courts, fitness center, dining, massage therapy, walking trail, locker rooms, meeting rooms, golf pro shop and pro golf, swim and tennis instructors
Neighborhood association fees: $575 per year
School system: Westfield Washington Schools
Covenants:
Developer: Throgmartin-Henke Development, LLP
Builders: Homes by John McKenzie
Contact: Doc O'Neal, 867-4653

THE BRIDGEWATER CLUB–WHISTLING STRAITS

3535 E. 161st St., Carmel

Opening Date:
Homesites: 20
Lot sizes: 23,306 to 31,141 sq. ft.
Lot prices:
Home prices: $1.5 million and up
Neighborhood amenities: Clubhouse, indoor and outdoor pools, tennis courts, fitness center, dining, massage therapy, walking trail, locker rooms, meeting rooms, golf pro shop and pro golf, swim and tennis instructors
Neighborhood association fees: $575 per year
School system: Westfield Washington
Covenants:
Developer: Throgmartin-Henke Development, LLP
Builders: Various Builders
Contact: Doc O'Neal, 867-4653

THE BRIDGEWATER CLUB–WINTERGREEN

151 St. and Carey Rd., Carmel

Opening date: September 2006
Homesites: 26
Lot sizes: ¼ acre
Lot prices: $150,000 to $175,000
Home prices: $750,000 to $950,000
Neighborhood amenities: Gated perimeter brick wall, extensive landscaping, low-maintenance community
Neighborhood association fees: $250/year
School system: Westfield Washington Schools
Covenants: Strict architectural controls
Developer: Throgmartin-Henke Development, LLP
Builders: Homes by John McKenzie
Contact: Keith Miller, 566-1449

BRITTON FALLS

126th St. and Cyntheanne Rd., Fishers

Opening date: October 2006
Homesites: 1,100
Lot sizes: TBA
Lot prices: Included in price of homes
Home prices: $150,000s to $300,000s
Neighborhood amenities: Amenity center with indoor pool, fitness complex, arts and crafts and billiards rooms, outdoor pool, tennis courts and walking paths
Neighborhood association fees:
School system: Hamilton Southeastern Schools
Covenants: N/A
Developer: Pulte Homes
Builders: Pulte Homes
Contact: Nichole Freije, 581-7510

BROOKSIDE SECTION 3 AND 4

16101 E. 161st St. (just east of Carey Road), Westfield

Opening Date: September 2005/October 2006
Homesites: 54/35
Lot sizes: 18,730 to 33,105 sq. ft.
Lot prices: $84,900 to $142,900, included in price of homes
Home prices: $600,000 and up
Neighborhood amenities: Paved walking trails, pool, clubhouse, wooded nature areas, brooks and lakes, acres of common areas, rolling topography
Neighborhood association fees: $835.60 per year
School system: Westfield Washington Schools
Covenants: Minimum square feet for one-story is 2,500 sq. ft., minimum square feet for two-story is 2,800 sq. ft.; builder and home plan approval required
Developer: Langston Development Company, Inc.
Builders: Bontrager Homes, Clymer Construction, Gollner Homes, Lee Custom Homes, Heartwood Custom Homes, 6+6 Custom Homes, Williams Custom Art Builders, Conard Homes, other custom homebuilders upon approval
Contact: Jim Langston, 846-7017 Ext. 203

BROOKS PARK

½ mile east of 104th St. and Olio Rd., Geist/Fishers area

Opening date: January 2006



PHOTOS COURTESY DAYMARC HOMES

THE WATERFRONT CONDOMINIUMS AT MORSE LAKE





KITCHENS, BATHS, CUSTOM CABINETRY FOR EVERY ROOM

Comfort, elegance and style

Carmel Kitchen Specialists, Inc. offers Indiana's widest selection of fine and premier quality custom && semi-custom cabinetry from Omega – cabinetry for every area of the home.

Our staff of master designers are always prepared to create, inform and otherwise assist you in making yyour special environment a continuum of personal style, not simply a collection of rooms.

Carmel Kitchen Specialists

SPECIAL ROOMS FOR SPECIAL TASTES

606 Station Dr. • Carmel • 317-844-3975

Homesites: 300 total (49 open now, 48 to open Oct. 2006/30 lifestyle to open Oct. 2006)
Lot sizes: 10,000 sq. ft. and larger
Lot prices: Claiborne Farms, $85,000 and up; Normandy Farms, $76,000 and up; Mill Ridge Farms, $70,000 and up
Home prices: Claiborne Farms, over $500,000; Normandy Farms, over $400,000; Mill Ridge Farms, to be determined
Neighborhood amenities: Pool complex opening fall 2006; playground, basketball court, walking trails, greenspace
Neighborhood association fees: $550 per year
School system: Hamilton Southeastern Schools
Covenants: Defined by developer
Developer: Asset Midwest
Builders: Open to custom builders
Contact: Carol Tucker, 514-4175

BROOKSTON PHASE I AT CONNER CROSSING OF NOBLESVILLE

South of 191st St. and Little Chicago Rd., Noblesville
Opening Date: Fall 2005
Homesites: 42
Lot sizes: Typical lot 11,000 sq. ft., 65-70 ft. frontage
Lot prices: $89,900 to $92,900
Home prices: $460,000 and up (includes lot cost)
Neighborhood amenities: 10.5-acre entry feature with landscaping, roundabout, ponds with fountains, 40 acres of common area, pool and clubhouse in second phase
Neighborhood association fees: $795 per year
School system: Noblesville Schools
Covenants: Architectural review of all building plans, CC&Rs available upon request, no play structures
Developer: Primrose Development LLC
Builders: Open to all custom builders, pending architectural approval of plans
Contact: James White, general manager, 710-6135

CAMBRIDGE

96th St. and Fall Creek Rd. (east side of Geist Reservoir), McCordsville
Opening date: June 2006, Section 9
Homesites: 433 total
Lot sizes: 14,800 to 26,900 sq. ft.
Lot prices: $155,000 to $318,000, lots only
Home prices: $450,000 to $2.5 million
Neighborhood amenities: Club pool, tennis courts, clubhouse, boat club, waterfront community (Geist Reservoir)
Neighborhood association fees: $550 per year
School system: Hamilton Southeastern Schools
Covenants: Development control/approval of developer
Developer: Marina Limited Partnership
Builders: Open to builders with developer approval
Contact: Rob Bussell, 845-0270

CANAL PLACE

Olio Rd. just north of 104th St., Fortville
Opening date: April 2004, Sections 2 and 3
Homesites: 243 total
Lot sizes: 20,000 to 82,000 sq. ft.
Lot prices: $169,000 to $599,000 (lots only)
Home prices: $450,000 to $2 million
Neighborhood amenities: Club pool, tennis courts, clubhouse, boat club, waterfront community (Geist Reservoir)
Neighborhood association fees: $445 per year





THE BRIDGEWATER CLUB



PHOTOS BY E. ANTHONY YALANIS

School system: Hamilton Southeastern Schools
Covenants: Development control/approval of developer
Developer: Marina Limited Partnership
Builders: Open to builders with developer approval
Contact: Rob Bussell, 845-0270

CARRIAGE MANOR AT SAXONY

13076 Tanneweg Way, Fishers
Opening Date: April 2006
Homesites: 58
Lot sizes: Average 5,000 sq. ft.
Lot prices: Included in base price of home
Home prices: From the $140,000s
Neighborhood amenities: Parks, wooded preserves, walking trails; carriage homes include grass cutting and fertilization
Neighborhood association fees: Horizon: $450 per year; Carriage: $900 per year
School system: Hamilton Southeastern Schools
Covenants: Provided in writing at time of sale
Developer: Interstate Holdings
Builders: M/I Homes
Contact: Dan Meier, 773-9327

CENTENNIAL

146th Street, east of Ditch Road, Westfield
Opening date: February 2006
Homesites: 149
Lot sizes: ¼ to ½ acre
Lot prices:
Home prices: $230,000s to $500,000s
Neighborhood amenities: Sledding hills, soccer and baseball fields, skating ponds, jogging trails, amphitheatre, pool, playground, tennis, basketball and volleyball courts
Neighborhood association fees:
School system: Westfield Washington Schools
Covenants: No chain-link fences, no storage outbuildings, major landscaping requires approval
Developer: Estridge Development
Builders: Estridge
Contact: Craig Novosel-Johnson, 569-2820; Jess McKinney, 669-7820; Stacy Redlin, 669-7089

CHATEAUX DE MOULIN

116th Street and Spring Mill Rd., Carmel
Opening Date: September 2005
Homesites: 6
Lot sizes: 1.5 acres
Lot prices: $475,000 to $595,000, lot only
Home prices: $1 million to $3 million
Neighborhood amenities: Gated community, private roads
Neighborhood association fees:
School system: Carmel Clay Schools
Covenants: Square footage requirements
Developer: Scott B. Campbell
Builders: Scott B. Campbell
Contact: Scott Campbell, 765-778-2738 or 888-214-8998

CHESWICK PLACE

3150 Shepperton Blvd., Indianapolis
Opening Date: September 2005
Homesites: 279
Lot sizes: Average 5,000 sq. ft.
Lot prices: Included in base price of home
Home prices: From the $130,000s

"Begin with an idea...live in a dream"™

EXECUTIVE HOMES
Custom Home Builder

If you are in the market for a *custom* built home from $275,000 to over $1,000,000, on your home site Executive Homes offers you:



Lot 291 Sagamore: Open Sat. & Sun. 12:00-6:00



Saxony Reserve Sales Office



Lochaven Media Room

PROFESSIONAL INTERIOR DESIGN STUDIO

Our professional Interior Designer will assit you with your new home selections in one convenient location. Don't see what you are looling for in the Studio? Our Designer will provide whatever samples you'd like to consider.

GUARANTEED BUILDING PRICE

Executive Homes will provide you a guaranteed building price. We do not use allowances which may be insufficient to complete the project. We prefer to provide you with the price of your selections and designs prior to commencing construction. This gives you peace of mind by guaranteeing that you will pay the original contracted price!

GUARANTEED BUY PROGRAM

Need to sell your existing home? We have a Guaranteed Buy program. If your existing home is not sold, to a third party, by the time your new home has been completed, then we will buy it, period. This eliminates the worry of double house payments. See a Sales Representative for program details and restrictions.

HOME SITE ASSISTANCE

Executive Homes has up to date information on communities, neighborhoods and custom developments. Through Executive Homes Realty, Inc. we will help you acquire the home site that you've been looking for.



Saxony Great Room

Whether you have your own floor plan, would like to modify one of our portfolio designs, or just have some ideas or concepts, our Construction Design Team will assist you in creating the home of your dreams.

TO EXPRESS OUR QUALITY, EXECUTIVE HOMES IS PROUD TO OFFER 2 PROFESSIONALLY DECORATED, AWARD WINNING MODEL HOMES. EXPERIENCE OUR DESIGNS, MILLWORK, FIT AND FINISH FIRST HAND. VISIT THE CUSTOM MODELS AT THE FOLLOWING LOCATIONS.



A **THE RESERVE AT SAXONY:**
North of 126th St. on the West side of Olio Rd. Fishers
Fisher - (317)776-9202

B **LOCHAVEN:** On the North side of 146th St at Cherry Tree Rd.
Noblesville - (317)770-8295

*Prices effective 6/30/06 Prices subject to change without notice.

OPEN DAILY FROM 12:00-6:00 OR BY PRIVATE APPOINTMENT

C **INTERIOR DESIGN STUDIO:** 116th & Fishers Pointe Blvd - West of I-69 in 8497 Fishers Center Drive. Open to the public Monday through Thursday 8:00 - 5:30 and on Friday 8:00 - 11:30 or by appointment

Custom Homes from $275,000-$1,000,000 on your homesite.

EXECUTIVE HOMES
Custom Home Builder

Andersen
We feature quality Andersen® products in all our homes.

VISIT OUR WEBSITE **WWW.EXECUTIVEHOMES.BZ**

©Copyrighted Material

Neighborhood amenities: Three ponds, clock tower and playground; carriage homes include lawn cutting and fertilization
Neighborhood association fees: Horizon: $295 per year; Carriage: $495 per year
School system: Pike and Washington Township Schools
Covenants: Provided in writing at time of sale
Developer: M/I Homes
Builders: M/I Homes
Contact: Thom Workinger, 291-2200

COLLEGE COURT

5347 N. College Ave., Indianapolis
Opening Date:
Homesites: 48
Lot sizes: N/A (condominiums)
Lot prices: N/A (condominiums)
Home prices: From $119,900 to $214,900
Neighborhood amenities: Courtyard
Neighborhood association fees: Varies
School system: IPS
Covenants:
Developer: Hearthview Residential, LLC
Builders:
Contact: Alisha Swofford, 366-8958

COTTAGE GROVE AT CONNER CROSSING OF NOBLESVILLE

South of 191st St. and Little Chicago Rd., Noblesville
Opening Date: Fall 2005
Homesites: 54
Lot sizes: Typically 17,424 sq. ft., 100 ft. frontage
Lot prices: $102, 900 to $157,900
Home prices: $550,000 and up (includes lot cost)
Neighborhood amenities: 10.5-acre entry feature with landscaping; roundabout; ponds with fountains, 40 acres of common area; pool and clubhouse in Phase II
Neighborhood association fees: $795 per year
School system: Noblesville Schools
Covenants: Architectural review of all building plans, CC&Rs available upon request
Developer: Primrose Development LLC
Builders: Open to all custom builders, pending architectural approval of plans
Contact: James White, general manager, 710-6135

THE COTTAGES AT STONEGATE

State Road 334, Zionsville
Opening date: August 2006
Homesites: 27
Lot sizes: ¼ acre
Lot prices: $85,000
Home prices: $450,000 to $600,000
Neighborhood amenities: Village Center, pool, community center, parks, walking trails, on-site elementary school, low-maintenance service
Neighborhood association fees: $225 to $250 per mo.
School system: Zionsville Schools
Covenants: Strict architectural guidelines
Developer: Stonegate Development
Builders: Homes by John McKenzie
Contact: Bob Slawson, 281-7062

THE DESOTO

521 E. New York St., Indianapolis
Opening Date: August 2006
Homesites: 70
Lot sizes: N/A (townhomes)
Lot prices: N/A
Home prices: $310,000 to $430,000
Neighborhood amenities: Convenient downtown Lockerbie location
Neighborhood association fees: $268 per mo. and up
School system: IPS
Covenants: N/A
Developer: Kosene & Kosene Residential
Builders: Kosene & Kosene Residential/Constructa, Inc.
Contact: Mark Kosene, 423-9999

EDENWILDE

Southport Rd. west of Franklin Rd., Indianapolis
Opening date: December 2000
Homesites: 193
Lot sizes: ⅓ acre
Lot prices: Included in price of homes
Home prices: From the $230,000s to the $300,000s
Neighborhood amenities: Swimming pool, cabana house, basketball court
Neighborhood association fees: $450 per year
School system: Franklin Township Schools
Covenants: No chain-link fences or storage outbuildings
Developer: Copenhaver and Associates
Builders: Estridge
Contact: Elaine Padden, 862-1741

FERGUSON COMMONS

6536 Ferguson St., Indianapolis
Opening Date: August 2006
Homesites: 10
Lot sizes: N/A (townhomes)
Lot prices: N/A
Home prices: $264,700 to $382,200
Neighborhood amenities: Convenient Broad Ripple location
Neighborhood association fees: $266 per mo. and up
School system: IPS
Covenants: N/A
Developer: Kosene & Kosene Residential
Builders: Kosene & Kosene Residential/Constructa, Inc.
Contact: Suzy Hawkins, 753-8701

FOX HOLLOW

Northwest corner of 96th Street and Olio Road, Fishers
Opening date: July 2006
Homesites: 163
Lot sizes: 14,375 sq. ft. to ⅓ acre, approx.
Lot prices: $64,900 to $90,900, lot only
Home prices: $400,000 to $700,000, lot included
Neighborhood amenities: Playground, gazebo, off-site pool
Neighborhood association fees: $500 per year
School system: Hamilton Southeastern Schools
Covenants: Minimum square footage requirements, no vinyl siding permitted
Developer: Precedent Residential Development
Builders: Open to all custom builders
Contact: Jim Stone, 805-1286

GLEN OAKS

13390 West Rd. (just north of 131st St.), Carmel
Opening Date: March 2006
Homesites: 51
Lot sizes: 15,250 to 33,540 sq. ft.
Lot prices: $123,600 to $205,500, included in price of homes
Home prices: $700,000 and up
Neighborhood amenities: Paved walking trails, two lakes, wooded nature areas and homesites, walkout basement and garden homesites
Neighborhood association fees: $250 per year
School system: Carmel Clay Schools
Covenants: Minimum square feet for one-story is 2,700 sq. ft.; minimum square feet for two-story is 3,400 sq. ft.; home plan approval is required.



PHOTOS BY E. ANTHONY YALANIS

THE WILLOWS





Are you Looking for Something Different?

THE COTTAGES AT SAXONY Broad Ripple Village in Fishers





From 12 to 6 DAILY.
FISHERS - (317)776-8006

*Prices effective 8/30/06 subject to change without notice.

Executive Homes exclusive Custom Community, in Saxony, has incorporated the comfort of Traditional Style Ranch and Two Story Homes with the ambiance of small community living. Experience the blending of yesteryear motifs reinvented for today's lifestyle. Visit our 2 Professionally Decorated Model Homes open from 12:00 – 6:00 daily. You will discover the innovative Designs and extraordinary Craftsmanship in the Millwork, Fit and Finish of an Executive Home. From the upper $200's (Includes Home Site)

Simplify without Sacrifice

One Thirty One Place

Custom Townhomes in Saxony



An *accomplished* Custom Home Builder is essential for the creation of Custom Townhomes. Simplify your daily routine without sacrificing the personal details of your custom home.



SAXONY-FISHERS

North on I-69 to Exit 10. Right to Olio Rd then South to the second entrance of Saxony. From the $200,000's
For More Information visit
The Cottages at Saxony or call

317-776-8006

*Prices effective 8/30/06 subject to change without notice.

Andersen

EH

EXECUTIVE HOMES
Custom Home Biulder

VISIT OUR WEBSITE www.EXECUTIVEHOMES.bz

Developer: Langston Development Company, Inc.
Builders: Bontrager Homes, Gollner Homes and Heartwood Custom Homes
Contact: Jim Langston, 846-7017 Ext. 203

GRANDIN HALL

146th Street, east of Gray Road, Carmel
Opening date: 2006
Homesites: 45
Lot sizes:
Lot prices:
Home prices:
Neighborhood amenities: Tree-lined boulevards, lush grounds, lake
Neighborhood association fees:
School system: Carmel Clay Schools
Covenants:
Developer: Estridge Development
Builders: Estridge Custom Galleries
Contact: 669-8700

GUILFORD TRAILS TOWNHOMES

40 S. Guilford Rd., Carmel
Opening Date: June 15, 2006
Homesites: 37
Lot sizes: 3,168 sq. ft. per condo unit
Lot prices: Included in price of homes
Home prices: $329,900 to $349, 900
Neighborhood amenities: Carmel schools and shopping, Fitness Park, Monon Trail, Woodland Country Club, Brookshire Golf Club, St. Vincent Hospital
Neighborhood association fees:
School system: Carmel Clay Schools
Covenants: Provided to homeowners at time of closing
Developer: Guilford Real Estate Partners LLC
Builders: Guilford Real Estate Partners LLC
Contact: Aaron Ellis

HAMPTON COVE

East 96th Street and Fall Creek Rd./Carroll Rd., in Hamilton, Hancock and Marion Counties
Opening date: 2004
Homesites: 18
Lot sizes: 15,000 to 30,200 sq. ft.
Lot prices: $280,000 to $620,000, lots only
Home prices: $1.4 million to $3 million
Neighborhood amenities: Club pool, tennis courts, clubhouse, boat club, waterfront community (Geist Reservoir)
Neighborhood association fees: $750 per year
School system: Hamilton Southeastern, Lawrence Township and Mount Comfort Schools
Covenants: Private streets, development control/approval of developer
Developer: Marina Limited Partnership
Builders: Open to builders with developer approval
Contact: Rob Bussell, 845-0270

HEATHER KNOLL

14164 Camden Ln., Westfield
Opening Date: September 2005
Homesites: 150
Lot sizes: Average of 10,000 sq. ft.
Lot prices: Included in base price of home
Home prices: From the $220,000s
Neighborhood amenities: Community bathhouse, pool, walking trails and basketball courts
Neighborhood association fees: $600 per year
School system: Carmel Clay Schools
Covenants: Provided in writing at time of sale
Developer: Platinum Properties
Builders: M/I Homes
Contact: Bob Klein, 733-1387

HESSION FIELDS

56th Street and County Road 900E, one mile east of Northfield Drive, Brownsburg
Opening date: March 2005
Homesites: 297
Lot sizes: Over ¼ acre
Lot prices: Included in home price
Home prices:
Neighborhood amenities: Pool, bike path, ponds
Neighborhood association fees: $260 per year
School system: Brownsburg Schools
Covenants: No fences taller than six feet, cedar and/or vinyl only
Developer: Bay Development Corp.
Builders: Ameritage Homes, a division of the Estridge Companies
Contact: John Butterworth, 858-3043

HIGHLAND GREEN

State Road 267, Brownsburg
Opening date: May 2005
Homesites: 142
Lot sizes: About ⅓ acre
Lot prices: Included in home prices
Home prices: From $290,000s to $390,000s
Neighborhood amenities: Swimming pools, cabana, playground, picnic area
Neighborhood association fees: $600 per year
School system: Brownsburg Schools
Covenants: No chain-link fences, no storage outbuildings, no above-ground pools
Developer: Estridge Development
Builders: Estridge
Contact: Scott McNamee or Connie Mosson, 852-0915

HILLSDALE

Fishers
Opening Date: Fall 2006
Homesites: 33
Lot sizes: Average of 13,000 sq. ft.
Lot prices: Included in base price of home
Home prices: From the $300,000s
Neighborhood amenities: Wooded homesites, beautiful entryway
Neighborhood association fees:
School system: Hamilton Southeastern Schools
Covenants: Provided in writing at time of sale
Developer: M/I Homes
Builders: M/I Homes
Contact: Debbie Melloh, 280-0474

THE HUDSON

355 E. Ohio St., Indianapolis
Opening Date: June 2006
Homesites: 70
Lot sizes: N/A (flats and townhomes)
Lot prices: N/A
Home prices: $190,000 to $700,000
Neighborhood amenities: Convenient downtown

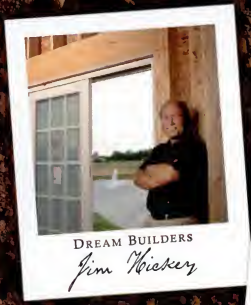


PHOTOS BY E. ANTHONY VALAINIS

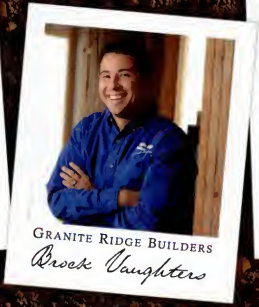
THE DESOTO



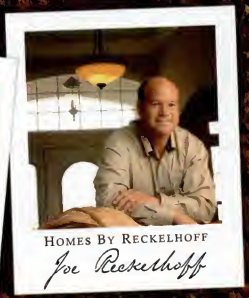
We'd like you to meet a few of our closest friends.



DREAM BUILDERS
Jim Hickey



GRANITE RIDGE BUILDERS
Brock Vaughters



HOMES BY RECKELHOFF
Joe Reckelhoff



D.B. KLAIN
David B. Klain



RDJ CUSTOM HOMES
Grady McEntire

We have Indiana's finest custom home builders breaking ground in our exclusive Hamilton County neighborhoods. Now the perfect home site can come with the perfect partner for making your dream home a reality. Visit custom model homes from these builders in Slater Farms! Spec homes are also now available. Call **317-805-1286** or visit **precedentdevelopment.com**

PRECEDENT
DEVELOPMENT
Custom Home Living

TIMBERSTONE

Fishers, Quaint craftsmen style entryways, neighborhood lakes, lighted fountains. Preserved treelined and lakefront sites. Recreational amenities included Home sites from the $70's Custom homes from the $400,000's

FOX HOLLOW

Fishers, French Country entryway. Treelined, lakefront home sites combined with large playground area and gazebo on site. Final sections now available Home sites from the $60's Custom homes from the $400,000's

THORPE CREEK

Fishers, An exclusive community created around wooded and wetland preserves. Brick and wrought iron entrance leads to beautifully landscaped roundabout. Pool, club-house, wooded and treelined sites Home sites from the $80's Custom homes from the $400,000's

SLATER FARMS

Noblesville, Winding and rolling terrain featuring treelined, lakefront and walkout lots. Large recreational area overlooking community lake Home sites from the $70's Custom homes from the $400,000's

VIKING MEADOWS

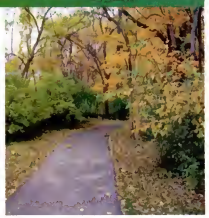
Westfield, Premier community defined by casual elegance, rolling terrain, treelined, walkout and lakefront sites. Monon Trail, clubhouse and complete amenities. Sites from 1/3 to 4 acres in size. Home sites from the $80's Custom homes from the $400,000's to $1 million plus

SLATER FARMS CUSTOM MODELS GRAND OPENING SEPT. 16TH & 17TH!



LAURA VISTA





PHOTOS COURTESY PRIMROSE HOMES

location
Neighborhood association fees: Start at $126 per mo.
School system: IPS
Covenants: N/A
Developer: Kosene & Kosene Residential
Builders:
Contact: Mark Kosene, 423-9999

LAKE CLEARWATER/LAKE KILLBUCK

County Rd. 360N, east of Scatterfield Ave., Anderson
Opening date: 2004
Homesites: 49-plus
Lot sizes: 20,000 to 29,000 sq. ft.
Lot prices: $29,000 to $120,000, lots only
Home prices: $300,000 to $800,000
Neighborhood amenities: Waterfront community (Lake Clearwater and Lake Killbuck)
Neighborhood assoc. fees: $200 to $300 per year
School system: Anderson
Covenants: Developer control
Developer: Marina Limited Partnership
Builders: Open to builders with developer approval
Contact: Rob Bussell, 845-0270

LANCASTER PARK

4476 Notting Hill Ln., Avon
Opening Date: September June 2006
Homesites: 18
Lot sizes: 15,000 sq. ft.
Lot prices: $45,000 to $85,000
Home prices: From mid $350,000s
Neighborhood amenities: Lighted walking trails, pool and clubhouse
Neighborhood association fees:
School system: Avon
Covenants:
Developer: Prestwick Development
Builders: DayMarc Homes
Contact: Gary Sumner 745-2950

LAURA VISTA

Hazel Foster Dr. and Jeremy Dr., Carmel
Opening Date: Fall 2004
Homesites: 54
Lot Sizes: Average 15,000 sq. ft.
Lot prices: $87,500 to $94,600, lot only
Home prices: $450,000 and up
Amenities of Neighborhoods: 38 percent of community is mature wooded common area; walking trails that are expected to connect to the Monon Trail
Neighborhood association fees: $500 per year
School system: Carmel Clay Schools
Covenants for Homeowners: Architectural control
Developer: Primrose Development
Builders: Primrose Homes
Contact: Jim White, general manager, 710-6135

LAUREL RIDGE

106th St. and Ditch Rd., Carmel
Opening Date: Fall 2006
Homesites: 17
Lot Sizes: 1.5 to 3 acres
Lot prices: $750,000 to $1.3 million, lot only
Home prices: $2 million and up
Neighborhood amenities: Gated entry, extensive landscaping, three lakes, private streets and city utilities
Neighborhood association fees: $3,300 per year
School system: Carmel Clay Schools
Covenants: Architectural review committee
Developer: Laurel Ridge
Builders: Open
Contact: Jeff Cohen, J.B. Cohen Realty Corp, 844-4467

LINCOLNSHIRE

141st St., west of Towne Rd., Carmel
Opening date: March 2006
Homesites: 82
Lot sizes:
Lot prices: Included in home prices
Home prices: From the $370,000s to the $550,000s
Neighborhood amenities: Pool, cabana, playground, lakes, greenspace
Neighborhood association fees: Not disclosed
School system: Carmel Clay Schools
Covenants: No chain-link fences or storage outbuildings
Developer: Estridge Development
Builders: The Estridge Companies
Contact: Jody Backes, 669-8277

LOCKERBIE PARK

Michigan St. and College Ave., Indianapolis
Opening Date:
Homesites: 100
Lot sizes: N/A (condominiums)
Lot prices: N/A (condominiums)
Home prices:
Neighborhood amenities:
Neighborhood association fees: Varies
School system: IPS
Covenants:
Developer: Hearthview Residential, LLC
Builders:
Contact: Katie Smith, 833-5804

MAPLETON AT WYNNE FARMS

1759 Kilkenny Dr., Avon
Opening Date: February 2006
Homesites: 125
Lot sizes: Average of 12,000 sq. ft.
Lot prices: Included in base price of home
Home prices: From the $190,000s
Neighborhood amenities: Pool, clubhouse, miles of walking trails and basketball and tennis courts
Neighborhood association fees: $500 per year
School system: Avon
Covenants: Provided in writing at time of sale
Developer: Platinum Properties
Builders: M/I Homes
Contact: Jason Hess, 272-5330

MILL NO. 9 PHASE 2

630 N. College Ave., Indianapolis
Opening Date:
Homesites: 40
Lot sizes: N/A (condominiums)
Lot prices: N/A (condominiums)
Home prices: From $220,700-$463,455
Neighborhood amenities: Private courtyard and rooftop deck, in-building parking available
Neighborhood association fees: Varies
School system: IPS
Covenants:
Developer: Hearthview Residential, LLC
Builders:
Contact: Mollie McCoy, 514-9121

MONON FARMS

Southeast corner at 116th St. and Monon Trail, Carmel
Opening Date:



Award Winning Custom Homes

l Bontrager Homes' talented, award winning team
l has the knowledge and experience to build you a
l beautiful, custom home. Bontrager Homes works
l hard to capture the beauty of your homesite's
e surroundings and integrating your needs to give
y you warm, inviting living spaces. Plus plenty of
o openness for entertaining and livability. You can
o entrust the building of your custom home to
l Bontrager Homes.

A Bontrager Homes - designing and building award winning custom homes for today's families.



The Award Winning Team of Bontrager Homes
Steve Goldberg - SBG Design
Tom Myers - Kittles Studio

Be sure to visit our model home at Glen Oaks.

Glen Oaks

Model Home and Large Wooded Lots Now Available!



Bontrager
HOMES · INC

Call Today
845-5686
www.bontragerhomes.com

Homesites: 21
Lot sizes: N/A (condominiums)
Lot prices: N/A (condominiums)
Home prices: From $315,125 to $346,130
Neighborhood amenities: Monon Trail, wooded
Neighborhood association fees: $200 per month
School system: Carmel Clay Schools
Covenants:
Developer: Hearthview Residential, LLC
Builders:
Contact: Marilyn Suitt, 345-9408

MORSE OVERLOOK

216th Street and Stringtown Pike, Noblesville
Opening date: Fall 2006, Section 3
Homesites: 53
Lot sizes: 21,000 to 23,000 sq. ft.
Lot prices: $275,000 to $325,000, lots only
Home prices: $350,000 to $1 million
Neighborhood amenities: Waterfront community (Morse Reservoir)
Neighborhood association fees: $250 per year
School system: Noblesville Schools
Covenants: Development control/approval of developer
Developer: Marina Limited Partnership
Builders: Open to builders with developer approval
Contact: Rob Bussell, 845-0270

NORTHFIELD AT WYNNE FARMS

8457 Ballyshannon Dr., Brownsburg
Opening Date: June 2006
Homesites: 211
Lot sizes: Average of 9,100 sq. ft.
Lot prices: Included in base price of home
Home prices: From the $160,000s
Neighborhood amenities: Pool, clubhouse, walking trails and basketball and tennis courts
Neighborhood association fees: $590 per year
School system: Brownsburg Schools
Covenants: Provided in writing at time of sale
Developer: Platinum Properties
Builders: M/I Homes
Contact: Meredith Overton, 209-9486

NORTHLAKE AT THE WILLOWS

146th Street, east of Michigan Road, Zionsville
Opening date: June 2006
Homesites: 32
Lot sizes:
Lot prices: $139,000 to $199,000
Home prices: From the $390,000s to the $550,000s
Neighborhood amenities: Maintenance-free, pool, tennis courts, clubhouse
Neighborhood association fees:
School system: Zionsville
Covenants: No chain-link fences or storage outhouses
Developer: Sanders
Builders: Estridge Custom Homes
Contact: Kipp Hostetter, 669-8666

OAK HALL

126th Street, west of Brooks School Road, Fishers
Opening date: April 2004
Homesites: 130
Lot sizes: ⅓ acre
Lot prices: Included in price of homes
Home prices: From the $230,000s to the $300,000s
Neighborhood amenities: Swimming pools, cabana house, basketball courts, playground
Neighborhood association fees: $560/year
School system: Hamilton Southeastern Schools
Covenants: No chain-link fences, no storage outbuildings
Developer: Estridge Development
Builders: Estridge
Contact: Scott Ellman/Dana Duncan, 770-4194

OAK MANOR SECTION 3

2590 Paired Oaks Ln., Westfield
Opening Date: September June 2006
Homesites: 56
Lot sizes: 14,800 to 30,500 sq. ft.
Lot prices: $68,800 to $95,300, included in price of homes
Home prices: $400,000 to $600,000
Neighborhood amenities: Paved trails, pool, clubhouse, creek, lakes, wooded nature areas, rolling topography
Neighborhood association fees: $605.60 per year
School system: Westfield Washington Schools
Covenants: Minimum square feet for one-story is 2,100 sq. ft.; minimum square feet for two-story is 2,400 sq. ft.; builder and home plan approval required
Developer: Langston Development Company, Inc.
Builders: Diamond Star Homes, Gollner Homes, Homes By Reckelhoff, Heartwood homes, Lee Custom Homes, Executive Homes, other custom homebuilders with approval
Contact: Jim Langston, 846-7017 Ext. 203

THE OAKS AT WINDRIDGE

6497 Southern Oak, Brownsburg
Opening Date: June 1, 2006
Homesites: 50 homesites in Section 1 (currently selling)
Lot sizes: ⅓ to ½ acre
Lot prices: Included in home price
Home prices: $380,000s to $600,000s
Neighborhood amenities: Community walking trail
Neighborhood association fees:
School system: Brownsburg Schools
Covenants:
Developer: Benchmark
Builders: Beazer Homes
Contact: Ray Graham and Ryan Radecki, 281-9955

OVERBROOK FARMS

141st Street west of Shelbourne Rd., Carmel
Opening Date: September June 30, 2006
Homesites: 111
Lot sizes: ½ to more than 1 acre
Lot prices: $120,000 to $280,000
Home prices: $800,000 to more than $1 million (includes lot price)
Neighborhood amenities:
Neighborhood association fees: $700 per year
School system: Carmel Clay Schools
Covenants: See developer
Developer: Akard, Huston, Morton
Builders: Contact developer for list of approved builders
Contact: David Morton, 844-1304

PARK PLACE AT SAGAMORE

166th St. and Summer Rd., Noblesville
Opening Date: June 1, 2006
Homesites: 61
Lot sizes: 90 by 140 sq. ft. minimum
Lot prices: Standard lot included in home price
Home prices: From mid $300,000s, includes lot and membership to Sagamore
Neighborhood amenities: Fine dining in a casual club atmosphere, Junior Olympic-sized pool, tennis facilities, fitness center
Neighborhood association fees: $500 per year
School system: Noblesville Schools
Covenants:
Developer: Bedrock Builders, Inc.
Builders: Bedrock Builders, Inc.
Contact: Jennifer Miller, 770-3900

RESERVE AT OAK HALL

126th St., west of Brooks School Rd., Fishers
Opening date: November 2004
Homesites: 67
Lot sizes: ⅓ acre
Lot prices: Included in price of homes
Home prices: From the $300,000s to the $380,000s
Neighborhood amenities: Swimming pool, cabana house, basketball courts, playground, more
Neighborhood association fees: $560/year
School system: Hamilton Southeastern Schools
Covenants: No chain-link fences, no storage outbuildings
Developer: Estridge Development Co.
Builders: Estridge
Contact: Chris Wilson, 284-4050

ROCK BRIDGE/THE RESERVE AT ROCK BRIDGE

County Road 400S, east of C.R. 875, Zionsville
Opening date: March 2004
Homesites: 213
Lot sizes: ⅓ acre
Lot prices: Included in price of homes
Home prices: From the $270,000s to the $500,000s
Neighborhood amenities: Swimming pool, basketball court, picnic area, play meadow
Neighborhood association fees: $150/year
School system: Zionsville
Covenants: No chain-link fences, no storage outbuildings
Developer: Estridge Development Co.
Builders: Estridge
Contact: Rhonda Hoelt or Shawn Schecter, 769-4346

SADDLEBROOK AT SHELBORNE

1/4 mile north of 116th St. on Shelborne, Carmel
Opening date: Summer 2006
Homesites: 77 total/36 open
Lot sizes: 15,000 sq. ft.
Lot prices: $130,000 and up
Home prices: $600,000s and up
Neighborhood amenities: Walking path, greenspace, adjacent to West Park
Neighborhood association fees: $550 per year
School system: Carmel Clay Schools
Covenants: Defined by developer
Developer: Asset Midwest
Builders: Open to custom builders
Contact: Carol Tucker, 514-4175

SAGAMORE

10463 Wyngaven Dr., Noblesville
Opening Date: January 2002
Homesites: 332
Lot sizes: ¼ acre to nearly one acre
Lot prices: $95,000 to $419,000, not included in price of homes
Home prices: $400,000 to $1.5 million-plus

Two Great Carmel Communities
for True Custom Homes

The Woods
At Williams Creek



Springmill Road & West 136th Street

Location and setting make this community one of the most desirable and prominent neighborhoods in Carmel. Many of our premeir lots are still available. Tour the beautiful homes of our preferred builders now under construction.







Overbrook Farms
146th Street & Shelborne

Possibly the last great custom Carmel neighborhood. Now taking lot Reservations



For sales and builder information contact David Morton at 844-1304.

Ralph Akard • Jerry Huston • David Morton - Developers
(317) 846-3656 (317) 846-4403 (317) 844-1304

Neighborhood amenities: 18-hole Jack Nicklaus Signature golf course, Junior Olympic pool, children's pool, tennis courts, fitness facility, clubhouse with formal dining and private dining areas, locker rooms and golf shop, Family Activity Center, social activities
Neighborhood association fees: $605 per year
School system: Noblesville Schools
Covenants: ARB approval required on new construction; masonry; min. sq. footage and landscaping requirements
Developer: The Melrose Company
Builders: Bedrock Builders, Inc., Castalia Homes, Christopher Scott Homes, Conard Custom Homes, Deylen Homes, DL Hunt Leading Edge Custom homes, Executive homes, Gradison Building Corp., Hamilton Homes, Homes By John McKenzie, Homes by Pate, Homes by Reckelhoff, Hoss Builders, JA Yancey & Associates, Khamis Khoury Builders, Inc., Kirkpatrick Solmos Builders, Petty Custom Homes, Phil Meyers Custom Homes, Pinery Homes By Rex Brown, Pinnacle Custom Homes, RDJ Custom Homes, Steve Schutz Builder, Inc., Williams Custom Art Builders, Winners Circle Homes
Contact: Melissa Manson 776-2500

SAXONY

126th St. and Pennington Ln., Fishers
Opening Date: August 2006
Homesites: 42
Lot sizes: 7,000 sq. ft.
Lot prices: Included in price of home
Home prices: $300,000 to $500,000
Neighborhood amenities: Swimming pool, community park, playgrounds, clubhouse; retail, restaurants and commercial areas
Neighborhood association fees: To be determined
School system: Hamilton Southeastern Schools
Covenants:
Developer: Interstate Holdings
Builders: Ryland Homes
Contact: Kellie Timberlake, 733-2042

SAXONY COTTAGES

South of State Road 238 on Olio Road, Fishers
Opening Date: October 2005
Homesites: 70
Lot size: 7,000 sq. ft.
Lot prices: Included in home prices
Home prices: $300,000 to $500,000
Amenities of Neighborhoods: Common areas, pool, playground, walking trails, park
Neighborhood association fees: $500 per year
School system: Hamilton Southeastern Schools
Covenants: No outbuildings; fencing with approval
Developer: Republic Development
Builders: Executive Homes
Contact: Jeff Keck, 915-8499

SAXONY—ONE THIRTY ONE PLACE

13008 Overview Dr., Fishers
Opening Date: July 2006
Homesites: 40
Lot sizes: N/A (townhomes)
Lot prices: N/A
Home prices: $229,900 to $279,900
Neighborhood amenities: Bath house, pool, playground
Neighborhood association fees: $150 per month
School system: Hamilton Southeastern Schools
Covenants:
Developer: Republic
Builders: Executive Homes
Contact: Tammi Kaeser, 776-8006

SAXONY RESERVE

South of State Road 238 on Olio Rd., Fishers
Opening Date: October 2005
Homesites: 21
Lot Sizes: 45,000 sq. ft.
Lot prices: $100,000 to $150,000, lot only
Home prices: $475,000 to $800,000
Neighborhood amenities: Common areas, pool, playground, walking trails, park
Neighborhood association fees: $500 per year
School system: Hamilton Southeastern Schools
Covenants: No outbuildings; fencing with architectural approval
Developer: Republic Development
Builders: Executive Homes
Contact: Jeff Keck, 915-8499

SILVER LAKE AT CONNER CROSSING OF NOBLESVILLE

191st St. and Little Chicago Road, Noblesville
Opening Date: Fall 2005
Homesites: 18
Lot sizes: Typically 17,500 to 43,560 sq. ft. (one acre), 90 ft. frontage
Lot prices: $99,900 to $149,900
Home prices: $480,000 and up (includes lot cost)
Neighborhood amenities: 40 acres of common area, natural areas; golf course frontage, 10 acres of water features; entry with extensive landscaping, fountains, roundabout; pool and clubhouse will be built in Phase II
Neighborhood association fees: $795 per year



A legendary name and legendary living.

Enjoy a resort lifestyle every day at Del Webb's Britton Falls, conveniently located in Fishers – just north of Indianapolis.

Building the home of your dreams and enjoying the 23,000 square foot recreation center are just a couple of the perks for people age 55 or better at Britton Falls.

Choose among nine exciting home designs that beautifully reflect Del Webb's 40+ years of experience in developing the nation's leading active adult communities. **Coming this Fall to Fishers!**

Informational Events for **VIP's only** will take place starting **August 23rd,** so call us or register as a VIP today!

Call 1-877-254-8347 or visit www.delwebb.com/indy

Del Webb®
Britton Falls

THE PULTE HOMES FAMILY™

At least one resident must be 55 years of age or better. No one under the age of 19 is allowed in permanent residence, and additional restrictions apply. Community Association fees required. Not an offer of out-of-state communities to CT, NJ, MA or NY residents. The CA Dept. of Real Estate has not inspected, examined or qualified communities outside of CA. Void where prohibited. © 2006 Del Webb Corporation

Sagamore Releases Final Phase of Homesites Offering Breathtaking Golf Course & Water Views!

We saved the best for last.

This is the final release of 25 premiere homesites surrounding our Jack Nicklaus Signature Golf Course offering breathtaking, 230° panoramic golf course & water views! Sagamore is conveniently located in Noblesville near the rapidly expanding SR37 corridor, just minutes from some of the area's finest shopping, dining and entertainment.

Noblesville was voted in the top 10 nationally for "Best Places to Raise Your Family". It includes an award winning school system, and will soon include the new Simon Mall, Hamilton Town Center.

Living in Sagamore also means access to these world-class amenities:

- Rustic Lodge-Style Clubhouse
- Family Activity Center
- State-of-the-art Fitness Facility
- Jr. Olympic size Swimming Pool
- Children's Pool with slides & fountains
- Tennis
- Dining
- Monthly social activities for Members & Residents

Homesite prices range from the mid-$90's to $419,000. Custom homes from the mid-$400's.



Aerial photos courtesy of Above All Photography.

SAGAMORE

Your Club. Your Home.



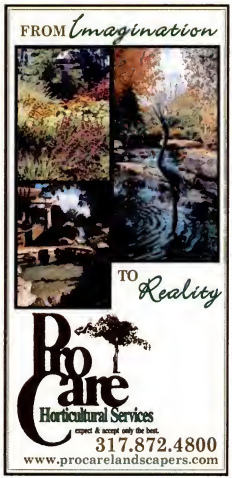
Builder: Pinery Homes by Rex Brown



Noblesville • 10463 Winghaven Drive • 317.776.2500 • www.sagamoreliving.com







School system: Noblesville Schools
Covenants: Architectural review of all building plans, extensive CC&Rs available upon request
Developer: Primrose Development LLC
Builders: Open to all custom builders, pending architectural approval of plans
Contact: James L. White, general manager, 710-6135

SLATER FARMS

Northeast corner of Gray Rd. and 169th St., Noblesville
Opening date: October 2005
Homesites: 344
Lot sizes: 14,375 to 22,000 sq. ft. (approx.)
Lot prices: $70,000s to mid-$100,000s, lot only
Home prices: $450,000 to $900,000, includes lot
Neighborhood amenities: Pool, bathhouse, playground, basketball court, picnic shelter, gazebo
Neighborhood association fees: $600 per year
School system: Noblesville
Covenants: Minimum square footage requirements, no vinyl siding permitted
Developer: Precedent Residential Development
Builders: Open to all custom builders
Contact: Jim Stone, 805-1286

SONOMA

16919 Kingsbridge Blvd., Westfield
Opening Date: June 2006
Homesites: 400
Lot sizes: Average of 4,700 sq. ft.
Lot prices: Included in base price of home
Home prices: From the $130,000s
Neighborhood amenities: Bathhouse, pool, walking trails, tennis and basketball courts, green space and playground
Neighborhood association fees: Horizon: $500 per year; Carriage: $700 per year
School system: Westfield Washington Schools
Covenants: Provided in writing at time of sale
Developer: Platinum Properties
Builders: M/I Homes
Contact: Jennifer Marlow, 896-5123

THORPE CREEK

126th Street, one mile east of Olio Road, Fishers
Opening date: November 2005
Homesites: 376
Lot sizes: 13,050 to 17,425 sq. ft., approx.
Lot prices: $80,000s to $190,000s, lot only
Home prices: $400,000 to $1 million, including lot
Neighborhood amenities: Pool, clubhouse, basketball court, playground
Neighborhood association fees: $700 per year
School system: Hamilton Southeastern Schools
Covenants: Minimum square footage requirements, no vinyl siding permitted
Developer: Precedent Residential Development
Builders: Open to all custom builders
Contact: Jim Stone, 805-1286

TIMBERSTONE

104th Street, ½ mile east of Olio Road, Fishers
Opening date: October 2005
Homesites: 107
Lot sizes: 14,375 to 21,780 sq. ft.
Lot prices: $70,000s to $140,000s, lot only
Home prices: $400,000 to $800,000, lot included
Neighborhood amenities: Pool, bathhouse, playground,

Westfield



brooksidedev.com

Carmel



glenoaksdev.com

Westfield



oakmanordev.com

Inspired by Nature

Langston Development

7132 S. Rangeline Road • Carmel, IN 46033 • 317.846.7017

Building With Trees

2005 NATIONAL ARBOR DAY AWARD WINNER

Caring·Commitment·Carriger



Carriger quality is never compromised. We stand behind each Carriger home down to the very last detail. We use only the finest craftsmen and professionals to construct each home and are intimately involved with every facet of the building process.

RICHARD CARRIGER
BUILDER•DEVELOPER

317-846-9221 • www.richardcarriger.com

INDIANA OUTDOOR LIGHTING

Custom Landscape & Architectural Lighting for Homes of Distinction





• Creative Design
• Durable Product
• Reliable Performance

317.253.7288
info@indianaoutdoorlighting.com

INDIANA Outdoor Lighting

CAST LIGHTING

PROFESSIONAL SYSTEMS STARTING AT $1,500

basketball court
Neighborhood association fees: $750 per year
School system: Hamilton Southeastern Schools
Covenants: Min. sq. footage requirements, no vinyl siding
Developer: Precedent Residential Development
Builders: Open to all custom builders
Contact: Jim Stone, 805-1286

TIMBERVIEW

9205 Forest Willow Dr., Indianapolis
Opening Date: April 2006
Homesites: 91
Lot sizes: Average of 16,000 sq. ft.
Lot prices: Included in base price of home
Home prices: From the $300,000s
Neighborhood amenities: Wooded surroundings, beautiful entryway, ponds
Neighborhood association fees:
School system: Pike Township Schools
Covenants: Provided in writing at time of sale
Developer: M/I Homes
Builders: M/I Homes
Contact: Debbie Melloh, 280-0474

TOWNE PARK

96th St. and Township Line Rd., Indianapolis
Opening Date:
Homesites: 176
Lot sizes: N/A (condominiums)
Lot prices: N/A (condominiums)
Home prices: From $137,490 to $147,705
Neighborhood amenities: Fitness center, clubhouse, swimming pool and sundeck, gated community
Neighborhood association fees: $135 per month
School system:
Covenants:
Developer: Hearthview Residential, LLC
Builders:
Contact: Alycia Marsh, 569-5000

THE TOWN HOMES AT PARK MERIDIAN

96th St. and Meridian St., Indianapolis
Opening Date: January 2007
Homesites: 97
Lot sizes: Attached townhomes
Lot prices: Included in price of home
Home prices: From the $300,000s
Neighborhood amenities:
Neighborhood association fees: $100 per month
School system: Washington Township Schools
Covenants:
Developer: Buckingham Meridian LLC
Builders: Ryland Homes
Contact: 846-2783

VIKING MEADOWS

156th Street and Oakridge Road, Westfield
Opening date: July 2006
Homesites: 340
Lot sizes: 14,375 to 130,680 sq. ft.
Lot prices: $80,000s to $400,000s, lot only
Home prices: $400,000 to more than $1 million, including lot
Neighborhood amenities: Pool, clubhouse, Monon Trail, playground, tennis court, indoor and outdoor basketball court
Neighborhood association fees: To be determined
School system: Westfield Washington Schools

A neighborhood, a community, a lifestyle less ordinary





The Urban



The Italianate

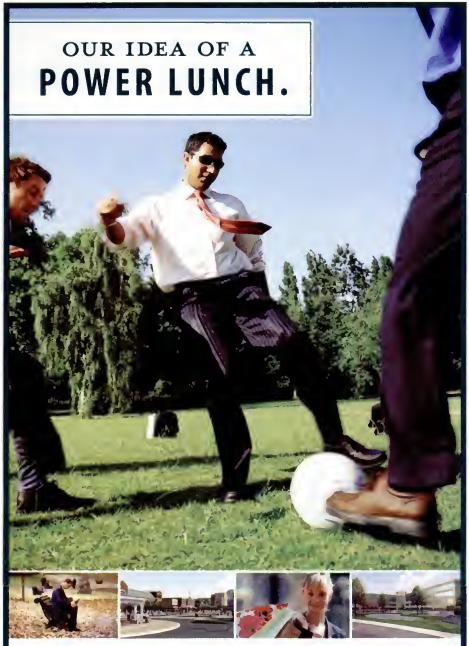


The Victorian

Beazer Homes

A premier new townhome development at Hamilton County's famous Village of WestClay, featuring stunning, period-style architecture and interior detailing. Be a part of the most talked-about community in Central Indiana. Call 317-843-9063 or visit www.beazer.com today for details.

Proud Sponsor



Business in Saxony is anything but business as usual. Close to everything—restaurants, shops, hotels, entertainment, and home—Saxony is master planned for convenience and accessibility. Which means more time—and less stress. It's just one of the reasons why businesses on the move are moving to Saxony.



Saxony spans both sides of I-69 at Exit 10 in Hamilton County, Indiana.

Discover Saxony today.

To learn more, please visit us online at saxony-indiana.com. Or call 317-770-1818 for more information about office, retail, and residential opportunities in Saxony.

SAXONY

saxony-indiana.com

Covenants: Min. sq. footage requirements in areas
Developer: Precedent Residential Development
Builders: Open to all custom builders
Contact: Jim Stone, 805-1286

THE VILLAGE OF WESTCLAY

126th St. and Towne Rd., Carmel
Opening Date: May 2006
Homesites: 61
Lot sizes: 7,000 sq. ft.
Lot prices: Included in price of home
Home prices: $400,000 to $600,000
Neighborhood amenities: Pool, clubhouse with workout facilities, basketball and tennis courts, playgrounds, village center with bank, restaurant and cafes
Neighborhood association fees: $115 per month
School system: Carmel Clay Schools
Covenants:
Developer: Brenwick
Builders: Ryland Homes
Contact: Kellie Timberlake, 733-2042

THE VILLAGE OF WESTCLAY

131st St. and Towne Road, Carmel
Opening date: April 2005
Homesites:
Lot sizes: ¼ to ½ acre
Lot prices: $70,000 to $300,000
Home prices: $400,000 and up
Neighborhood amenities: 160 acres of greenspace, walking paths, meeting house, clubhouse and recreation area, fitness center, pool, tennis courts, Harrison Park
Neighborhood association fees:
School system: Carmel Clay Schools
Covenants: Not disclosed
Developer: Brenwick
Builders: Paul E. Estridge Homes, Estridge Custom Galleries, Pulte, Legend Homes, Lee, Khamis-Khoury
Contact: Tim Siefker, 843-0645

THE WATERFRONT CONDOMINIUMS AT MORSE LAKE

One Waterfront Plaza, Cicero
Opening Date: June 2008
Homesites: 72
Lot sizes: N/A (condominiums)
Lot prices: N/A (condominiums)
Home prices: From $375,000
Neighborhood amenities: Morse Reservoir, heated pool
Neighborhood association fees: $275 per month
School system: Hamilton Heights Schools
Covenants:
Developer: Williams Realty
Builders: DayMarc Homes
Contact: Shelly Odendahl, 984-6040

THE WATERSTONE

1540 N. College Ave., Indianapolis
Opening Date: June 2006
Homesites: 5 brownstones
Lot sizes: Each brownstone is 2325 sq. ft.
Lot prices: Included in home price
Home prices: $349,900 to $359, 900
Neighborhood amenities: Downtown-area culture, shopping and sports events; Monon Trail, Old Northside, soccer fields
Neighborhood association fees: TBD
School system: IPS

Who would you trust to work on your home?

EXECUTIVE HOMES, CUSTOM HOME BUILDER, IS A COMPANY THAT IS KNOWN AND RESPECTED.









EXECUTIVE HOMES CONSTRUCTION, INC *Proudly Announces it's NEW DIVISION*

Executive Remodeling Services

- Update the home that you *love*.
- Remodel your kitchen and baths
- Finish your basement
- *Need More Space?* Add a room
- Residential or commercial
- Utilize the professional EH Design Staff

FOR ADDITIONAL INFORMATION PLEASE CALL:

EXECUTIVE HOMES CONSTRUCTION, INC.

(317) 915-8499 EXT 103

EH

EXECUTIVE HOMES
Custom Home Builder

VISIT OUR WEBSITE www.EXECUTIVEHOMES.bz



FREE ESTIMATES

Your looking for custom designed & professionally installed plantation shutters by Urban Shutters. With over 15 years of combined experience in the design and installation of quality shutters, Urban Shutters is the trusted choice of discerning home owners and commercial builders.

URBAN SHUTTERS

Residential & Commercial

phone: (317) 423.1500 | www.urbanshutters.com

LOVE Family Owned & Operated for over 85 years



LOVE

Heating and Air Conditioning

4115 East 10th Street, Indianapolis, IN 46201 • (317) 353-2141

www.love-hvac.com

Covenants: TBD
Developer: Laurel Luxe Development, LLC
Builders: REM Master Builders
Contact: Joe Everhart, 716-5236

WHISPERING PINES

County Road 625 and County Road 150, Avon
Opening date: August 2004
Homesites: 200
Lot sizes: 12,750 sq. ft.
Lot prices: Included in price of home
Home prices: From the $230,000s to the $300,000s
Neighborhood amenities: Swimming pool, playground
Neighborhood association fees: $282 per year
School system: Avon
Covenants: No storage outbuildings, approved fencing
Developer: Estridge Development
Builders: Estridge
Contact: Michelle Hobson, 838-8220

THE WILLOWS

146th Street and Michigan Road, Zionsville
Opening date: March 2006
Homesites: 220
Lot sizes: ¼ to 2 acres
Lot prices: $110,000 to $400,000
Home prices: $500,000 to $3 million
Neighborhood amenities: Pool with pool house; walking trails, lake, common areas, low maintenance service
Neighborhood association fees: $500 per year
School system: Zionsville Schools
Covenants: Strict architectural guidelines
Developer: San-Bel Development
Builders: Homes by John McKenzie, Estridge Custom Homes
Contact: Bob Slawson, 281-7062

THE WOODS AT LION'S CREEK

4545 W. 138th St., Carmel
Opening Date: Fall 2006
Homesites: 32
Lot sizes: 43,560 sq. ft. and up
Lot prices: $399,900 to $799,900
Home prices: $1.25 to $4 million
Neighborhood amenities: Ponds, walking trails
Neighborhood association fees: TBD
School system: Carmel Clay Schools
Covenants: Available from developer
Developer: J.C. Developers
Builders: Open
Contact: Matt Lutz, Century 21 Realty Grp., 558-7751

WYNCREST

3700 W. Whiteland Rd., Bargersville
Opening Date: September 2006
Homesites: 156
Lot sizes:
Lot prices: $54,900 and up
Home prices: $350,000 to $700,000
Neighborhood amenities: Ponds, fountains, landscaped green space
Neighborhood association fees: $375 per year
School system: Center Grove Schools
Covenants:
Developer: M. Kenton Franklin Development
Builders: Approved list
Contact: Kent Franklin, 882-4603

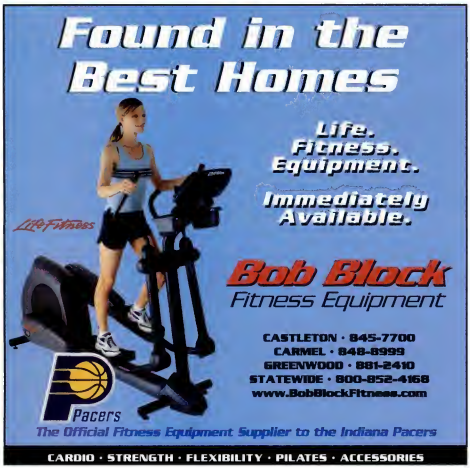


HAMILTON™

Hamilton Proper is an 850-acre master-planned golf community where residential neighborhoods, hiking and jogging trails, preserved natural areas, and the 18-hole championship Arthur Hills golf course have all been integrated into the overall development of the community. Concern for the environment inspired Hamilton Proper's wildlife habitats and natural vistas which include over 100 acres of preserved wetlands. Throughout the protected areas are more than 60 birdhouses specially constructed for the eastern bluebird, a "recovering" species. Hamilton Proper is also home to blue herons, woodducks, deer and several other species of wildlife and waterfowl. Homes priced from $350,000 - $4,000,000.

SITE OF THE 2004 INDIANAPOLIS MONTHLY DREAM HOME.
ONLINE AT WWW.HAMILTONPROPER.NET, OR BY PHONE AT 317-845-9300.

A DEVELOPMENT BY HDGMANSUR





Trial by Fire

(CONTINUED FROM PAGE 117)

a world-class musician in his own right, and his talent alone deserved to be appreciated. He was not to be pitied.

And there was something else. No longer would Augustin use youth as an excuse for anything. The wunderkind career was over. No more giving in to boredom or frustration while practicing. He would have to power through it. Move forward. No more games sucking up valuable time. He was a child no longer. "I told myself that now, I was an adult," Augustin says. "The accident changed my attitude. I was close to losing everything. I realized I had to focus on what's important."

AUGUSTIN IS THROUGH WITH games and toys. They are nothing more than distractions, and he hates to waste time. Still, he allows himself one exception. Wherever he lives, he keeps with him at least one well-oiled Rubik's Cube.

An interest-turned-mild-obsession that he picked up and eventually solved in the months before the fire, the cube is a relic of his childhood. He usually keeps it packed away. "There's no way I can leave it lying around," he says. "I'd just play with it nonstop, again and again and again."

Even so, when he's got some downtime between the classes, concerts, traveling and ceaseless rehearsals, he'll afford himself a few minutes to dig out the cube and steal a little amusement.

With the Bartok still squarely on his mind, Augustin sits down on a couch in front of the other park-side windows. He holds the cube daintily and tosses it around with his fingertips to make sure the colored squares have been scattered into enough chaos to present a challenge. Then, almost without thinking, he sets his hands to the task, using the formula he's memorized and can now complete in about 40 seconds.

He carefully lines up the edges of a single face. Then he's off. A steady simple dance of 90-degree clockwise and counterclockwise face rotations, a rhythmic series of commands performed by skilled hands. In about 80 turns, he creates bright order from chaos. Each face is now a single color, perfect and unblemished.

Augustin barely takes a second to

appreciate his accomplishment before twisting the cube's colors asunder, back to the puzzle's usual, muddled state. Things aren't meant to be perfect. And damn this cube, anyway. It's just a waste of time. It's time to get back to Bartok. Time to practice.

IN THE LATE AFTERNOON, Augustin takes another break from rehearsal. This time he lays down his violin, heads downstairs, crosses the rush-hour traffic and heads into Central Park. He loves the park. It reminds him of home.

He left Italy two years ago, at age 19, to pursue his career alone. He studied composition in Berlin for nine months, and then came here to New York to hone his skills at Juilliard on scholarship. He lives off the money he makes on the road, playing concerts. And although he still visits his family in Tuscany each year at Christmas, and they are still very close, he is independent. He prides himself on that.

Violin is now his life. Since the accident, Augustin has committed himself to his music. It is everything to him. He means to make it the whole of his public identity. It has proven difficult.

People stare. Back to the sun, hands in his pockets, he tilts his head down to drape the veil of his own shadow over his face. And still they gape. Just as they stared in Tuscany. And in Berlin. As they probably will in Indianapolis.

Which is part of why he wants to win this contest. He wants to make it the hallmark of his second career. Beyond the laurels and medals and money, winning will give him instant fame in the violin world. And from there, who knows? Perhaps he can transcend the claustrophobic world of classical musicians. Put his name in the minds and on the tongues of regular people, the very passersby he hides from every day.

Maybe then they will see his face and recognize him for something other than his condition. They will hear him, see him for who he is beneath the scars. For the beauty he creates. And to that end, as the sun begins its descent over the west side of Manhattan, Augustin turns back toward the Central Park West apartment. The contest is less than four months away. It's time to practice. ●

trehagen@indymonthly.emmis.com

Find your
Center.

PILATES • YOGA • GYROTONIC®

At Mindful Movement Studio, discover your own path to well-being. Our teachers will guide you on your journey to inner and outer awareness with courses designed for every student. Awaken your spirit and energize your body. We offer classes, small group sessions and private training. Free class or group Reformer sessions are available. Visit the website or call Mindful Movement Studio for details.



Mindful Movement Studio

1315C West 86th Street • Indianapolis, IN 46260 • mindfulmovementstudio.com
317-257-MIND (6463)





Hoskins Interior Design

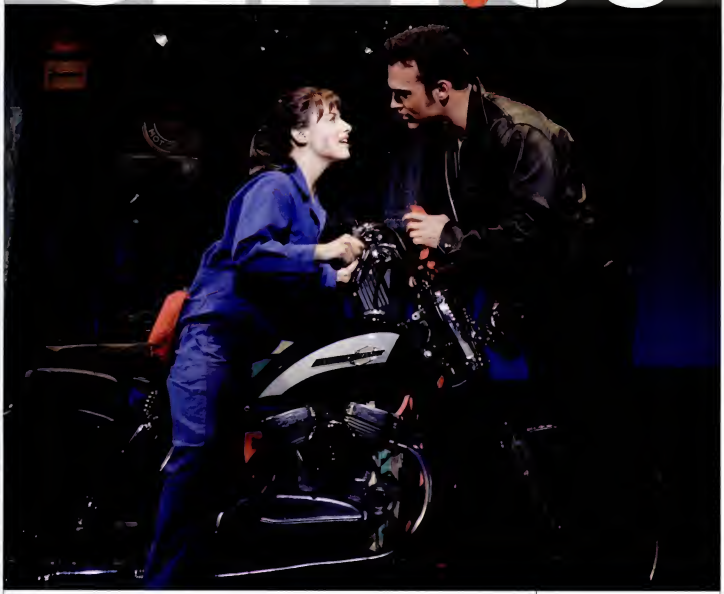
Designer of 1994, 1995 & 1998 Dream Homes

Deanna L. Hoskins ❧ Kathryn A. Hoskins

253-8986 726 E. 65th Street

GREAT THINGS TO DO THIS MONTH

SEPT.06



DON'T MISS

Playhouse Rock

A decade ago, Joe DiPietro teamed up with composer Jimmy Roberts to write the sleeper off-Broadway hit *I Love You, You're Perfect, Now Change*. His latest effort, *All Shook Up*, features the music of "The King" and comes this month to Clowes Memorial Hall on a national tour directed by Tony Award nominee Christopher Ashley (*The Rocky Horror Show*). *All Shook Up* is a *Grease*-meets-*Pleasantville* musical comedy featuring two acts of 26 songs from the pre–fat-Elvis era, and the storyline follows a classic narrative: A lonely young girl in a conservative town meets a leather-clad, guitar-picking rebel who lights up her life (and rattles the community's status quo) with his rock 'n' roll ways.

WHEN
Sept. 19–24. Tues.–Thurs. 7:30 p.m.; Fri. 8 p.m.; Sat. 2 and 8 p.m.; Sun. 1 and 6:30 p.m.

WHERE
Clowes Memorial Hall, 4602 Sunset Ave.

TICKETS
$21.50 to $64.50

INFO
239-1000, broadwayacrossamerica.com

PHOTOGRAPHY BY JOAN MARCUS

HAPPY 40th, PENROD!

For 40 years, the **Penrod Arts Fair** (Sept. 9) has called the shady grounds of the Indianapolis Museum of Art home. Originally the brainchild of a dozen young men determined to promote the arts in Indy, the fair, which funds grants and scholarships for local artists, is now one of the best-attended cultural events in the city, and one of the largest single-day art fairs in the country. As many as 30,000 people arrive every year to shop row after row of paintings, jewelry, sculptures, ceramics, photos and furniture created by 300-plus artists and craftspeople. As is the case every year, WFYI-FM (90.1) is broadcasting from the fair, playing a variety of blues music and doing live interviews with Penrod artists for its *The Art of the Matter* program. *9 a.m.–5 p.m. $15 at gate; $12 in advance; ages 10 and younger free. 4000 N. Michigan Rd. 920-2660, penrod.org.*



STREET BEAT

During the golden years of the Jazz Age, good-timing patrons crowded the Prohibition-era diners and barrooms along Indiana Avenue (near where the Madame Walker Theatre Center now stands) late into the night. The **Indiana Avenue Renaissance Festival** (Sept. 7–10) seeks to re-create that scene. A collaborative effort of the Walker Theatre, Urban Arts of Indianapolis and the Indiana Avenue Cultural District, the festival offers four days of jazz concerts, art vendors, children's activities, food and beverages. *Times vary. Outdoor concerts free; admission to indoor activities varies. 617 Indiana Ave. 236-2099, walkertheatre.com.*

NATIVE SON

Penned in 1899 and adapted to film in 1915 by Frank Lloyd, Booth Tarkington's first novel, ***The Gentleman from Indiana***, has been modified for the stage by James Still, Indiana Repertory Theatre's playwright-in-residence. Remarkably, many of the small-town attitudes and details of Hoosier life encountered by protagonist John Harkless—the "flat lonesomeness" of the rural landscape, an ingrained sense of civic pride—remain, a century later, relatively unchanged. *Sept. 13–Oct. 7. Call for times. $34 to $49. IRT, 140 W. Washington St. 635-5252, indianarep.com.*

PLUCK OF THE IRISH

The allure of the Emerald Isle reaches even to the green cornfields of Indiana, but the 11th annual **Irish Festival** (Sept. 15–17) is nothing like a green-beer fest. This family-oriented event features authentic Celtic dance and music acts, delicious ethnic cuisine, sheep-herding demonstrations with most of the legwork (pawwork?) done by border collies, rugby and soccer matches, a "Kilted Mile" run (with a prize for "Bonniest Knees"), and an Irish-toast contest, the winner of which wins a trip to the celebrated island country. *Fri. 4:30–11:30 p.m.; Sat. 11:30 a.m.–11:30 p.m.; Sun. 10:30 a.m.–7 p.m. Adults $8 in advance, $12 at gate; students $10; ages 13 and younger free. Military Park, 801 W. Washington St. 713-7117, indyirishfest.com.*



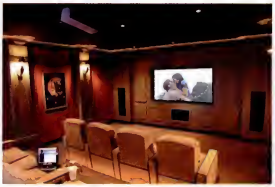


MOON ROCK

Like a shock from a defibrillator, a September 30 solo performance by Pink Floyd legend **Roger Waters** may bring back to life music fans who have grown comfortably numb in the steady stream of blase bands who play the Midwestern music circuit every summer (along with the most recent batch of *American Idol* losers "on tour"). Waters—the poet wizard behind the nuanced lyrics of Pink Floyd's great concept albums like *Wish You Were Here* and *The Wall*—is devoting the second half of his concert to a complete performance of 1973's *The Dark Side of the Moon*, one of the best-selling albums of all time (it spent a record 591 consecutive weeks on *Billboard* magazine's albums chart). *7:30 p.m. $37.50 to $132.50. Verizon Wireless Music Center, 12880 E. 146th St. 776-8181, verizonwirelessmusiccenter.com.*









Family Entertainment Specialists

TRI Phase is a high-end, custom electronics company known for the most innovative design and installation of high-quality products combined with superior customer service.
Visit our showroom for a complete demonstration and consultation with our custom systems designers today!

TRI Phase
TECHNOLOGIES
custom audio, video & automation

1041 W. Main Street • Carmel, IN 46032 • 317.845-0236
www.triphase-tech.com

CUSTOM THEATER SYSTEMS | HOME AUTOMATION | AUTOMATED LIGHTING CONTROL | CORPORATE BOARDROOMS | CUSTOM SECURITY AND FIRE SYSTEMS

copyright ... atenal

OUR PICKS FOR SEPTEMBER

Events

Music

INTERNATIONAL VIOLIN COMPETITION OF INDIANAPOLIS

Like the Olympics and the World Cup, the IVCI only comes around every four years, featuring some of the world's greatest young violin talent.• ***Opening Ceremony (Sept. 1)*** The 50 contestants from 23 countries are introduced with fanfare on the steps of the Statehouse. 6:30 p.m. Free. 200 W. Washington St. • ***Preliminary Phase (Sept. 3–6)*** Each of the participants performs a 30-minute recital before 16 are selected for the 75-minute performances of the ***Semi-Final Phase (Sept. 7–11).*** Performance times vary. $12 to $20. Indiana History Center Basile Theater, 450 W. Ohio St.• 2002 ***Medalists Recital (Sept. 12)*** Hear skillful performances by 2002 Gold Medalist Barnabas Kelemen and 2002 Bronze Medalist Soovin Kim. 8 p.m. $50. Christel DeHaan Fine Arts Center, 1400 E. Hanna Ave. • The six laureates left standing perform Haydn and Mozart concertos during the ***Classical Finals (Sept. 13–14),*** three each night (8 p.m. Christel DeHaan Fine Arts Center), before performing with Maestro Michael Stern and the Indianapolis Symphony Orchestra during the ***Romantic Finals (Sept. 15–16).*** 8 p.m. $15 to $35. Hilbert Circle Theatre, 45 Monument Circle. • ***Gala Awards Ceremony and Reception (Sept. 17)*** The top medalist receives, among other things, $30,000 and a debut at Carnegie Hall in New York City. ***5 p.m. $20 and $30. Scottish Rite Cathedral, 650 N. Meridian St. 637-4574, violin.org.***

CROSBY, STILLS, NASH & YOUNG

SEPT. 2 • One of the first supergroups of the 1960s is still rockin' its way across the USA with the *Freedom of Speech* '06 tour. ***7:30 p.m. $36 to $151. Verizon Wireless Music Center, 12880 E. 146th St. 776-8181, livenation.com.***

MUDHONEY

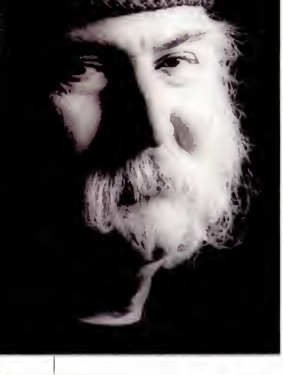
SEPT. 2 • This four-piece group from Seattle is still successfully performing classic grunge rock after 18 years. ***9 p.m. $18; $16 advance. Music Mill, 3720 E. 82nd St. 841-1850, themusicmillvenue.com.***

INDIANAPOLIS SYMPHONY ORCHESTRA

This year's Symphony on the Prairie outdoor season comes to a majestic close with the warm sounds of the ***River City Brass Band (Sept. 2–3).*** 8 p.m.; gates open at 6 p.m. $18 to $23 adults; $9 children 2–12. Conner Prairie, 13400 Allisonville Rd., Fishers. 776-6006. • With no time to rest on its laurels, the ISO, conducted by Raymond Leppard, begins its 2006/2007 season with an ***Opening Night Gala (Sept. 10),*** showcasing the virtuosity of eight competitors from the International Violin Competition of Indianapolis. 6 p.m. (pre-concert reception begins at 5 p.m.). $34 to $72. • Knighted by Queen Elizabeth II in 2001 for his contributions as one of the world's first successful flute soloists, the irish-born ***Sir James Galway (Sept. 19)*** performs an arrangement of Spanish themes from Bizet's *Carmen* and solos in Rodrigo's *Fantasia,* accompanied by the ISO. 7:30 p.m. $35–$125. • The ***von Trapp Children (Sept. 22–24)*** have made a musical career out of being the great-grandchildren of the original Captain von Trapp of *The Sound of Music* fame. The four young people perform a medley of hits from the 1965 film—like "Edelweiss"—in addition to a selection of classic tunes. Fri. 11 a.m. and 8 p.m.; Sat. 8 p.m.; Sun. 7 p.m. $29.40–$68.25. • A native of Siberia and winner of the prestigious International Tchaikovsky Competition, pianist ***Denis Matsuev (Sept. 29–30)*** is no stranger to difficult Russian compositions; he is in his element during a performance of Rachmaninoff's *Piano Concerto No. 3.* 8 p.m.

MUSIC

PEACE OFFERINGS



At a time when political tension is running high, it's no surprise that **Crosby, Stills, Nash & Young**, the rock band known for its anti-war ballads, dubbed its current tour *Freedom of Speech* '06. Here, **David Crosby** exercises his First Amendment rights.

IM: What's the message behind this tour?

DC: We have always felt that war was a lousy way to solve problems. We think this [Iraq war] is a war for profit, not principle, and we object to that. The young people who volunteer for the Armed Forces are some of the best ones we've got, and they're having to risk their lives so big corporations can make a profit.

IM: As a musician, do you feel you have a responsibility to empower people?

DC: Yes, I do. We're the descendants of troubadours and town criers, and it is part of our job to say, "it's 12 o'clock, and all is well" or, "it's 12 o'clock, and we've got a chimpanzee in the White House, and things aren't going well."

IM: Was the current political situation a catalyst for uniting CSNY this year?

DC: Oh yeah. Neil [Young] knew that we would be the best vehicle for this material. He cycles through different ways of working, as do I, because that keeps it fresh.

IM: Tell me about your recent album, *Highlights,* with Graham Nash.

DC: Nash and I were extremely happy with it. We thought it was some of the best work we've ever done.

IM: Your son played on the album as well.

DC: My son wrote half of the songs. James is an immensely talented kid. He's a much better musician than I am.

IM: "Teach your Children" was a big CSNY hit. What have your children taught you?

DC: Kids are great teachers—you just have to pay attention to them. The biggest lesson they'll teach you is to be here and now. Don't dream about something that's around the corner instead of enjoying right now.

IM: You seem to show no sign of slowing.

DC: I'm going to keep doing this as long as it's fun. That's the real yardstick.

Sept. 2, 7:30 p.m. $36 to $151. Verizon Wireless Music Center. 776-8181, livenation.com.

Wild & Wicked NEW Dramas

SIX nights a week



FH

FASHION HOUSE

monday - saturday

9pm

desire

monday - saturday | 8pm

tv my way

premieres September 5th

my 23 WNDY

check your local listings

$10 to $63. *45 Monument Circle. 639-4300, indianopolissymphony.org.*

GROOVIN' IN THE GARDEN

Indy's downtown winery puts on a free show of local musical guests: Acoustic Catfish (Sept. 2); Burke & Taylor (Sept. 9); Larry Green (Sept. 12); Greggae (Sept. 16, Sept. 30); Ann McWilliams (Sept. 19); Bill Lancton (Sept. 23) and Keni Washington (Sept. 26). *Tuesdays 5–7 p.m.; Saturdays 2–5 p.m. Free. Easley Winery, 205 N. College Ave. 636-4516, easleywine.com.*

EDWIN MCCAIN BAND

SEPT. 3 • McCain scored big with the 1998 hit song "I'll Be," from his second album, *Misguided Roses. 8 p.m. $20. The Vogue, 6259 N. College Ave. 259-7029, thevogue.ws.*

KENNY CHESNEY

SEPT. 3 • Dierks Bentley and Carrie Underwood share the stage when the hillbilly rock star goes out of control. *7 p.m. $38 to $69.50. Verizon Wireless Music Center, 12880 E. 146th St. 776-8181, livenation.com.*

JOHN MAYER AND SHERYL CROW

SEPT. 8 • Enjoy this late-summer joint performance showcasing Mayer's lyrical prowess and Crow's sense of style. *7:30 p.m. $30 to $66. Verizon Wireless Music Center, 12880 E. 146th St. 776-8181, livenation.com.*

STEVE OLIVER

SEPT. 8 • This smooth jazz guitarist and vocalist opened for Steve Reid and the Neville Brothers before striking out on his own. *7 p.m. $25; $22.50 odvance. Music Mill, 3720 E. 82nd St. 841-1850, themusicmillvenue.com.*

KEN DOUBLE

SEPT. 10 • Theater organist Double performs a range of hits from the golden era of the musical during the '50s and '60s. *2:30 p.m. $12; $10 advance. Warren Performing Arts Center, 9301 E. 18th St. 532-6280, warrenpac.com.*

RICHIE HAVENS

SEPT. 10 • Havens emerged from the Greenwich Village folk scene 40 years ago and has since toured virtually nonstop. *8 p.m. $25; $22.50 odvonce. Music Mill, 3720 E. 82nd St. 841-1850, themusicmillvenue.com.*

DARK STAR ORCHESTRA

SEPT. 16 • This Grateful Dead cover band is dead serious when it comes to its setlist re-creations. *9 p.m. $22; $20 advance. Music Mill, 3720 E. 82nd St. 841-1850, themusicmill venue.com.*

SAFFIRE—THE UPPITY BLUES WOMEN

SEPT. 21 • The acoustic blues trio has risen from obscurity due to witty interpretations of covers and roadhouse-style originals. *8 p.m. $17. Music Mill, 3720 E. 82nd St. 841-1850, themusicmillvenue.com.*

MUSIC ON THE VERANDA

This weekly late-summer concert series at Chateau Thomas Winery features local bands and artists, such as the jazzy blues of Convergence (Sept. 1), the acoustic folk of Jamie Nichole (Sept. 2, 23. 1–4 p.m.), the groovy rock of Transient Frank (Sept. 8), and the country blues of Randy and Jake Corn (Sept. 9, 1–4 p.m.). Pack a lawn chair or a blanket; the winery's grill opens at 6 p.m. *All concerts begin at 7 p.m. unless otherwise noted. Free. 6291 Cambridge Way, Ploinfield, 837-9463, chateauthomas.com.*

LUNCHTIME CONCERTS ON THE CANAL

This free concert series sponsored by Indy Parks and the indiana Historical Society might be just the caffeine-free boost you need to get you through that hot workday afternoon. Enjoy Larry Calland and Conga Jazz (Sept. 22). *11:30 o.m.–1 p.m. Free. 450 W. Ohio St. 232-1882, indianahistory.org.*

JIMMY DORSEY ORCHESTRA

SEPT. 24 • This swing group covers the Big Band sound of the famous 1940s-era orchestra. *3 p.m. $10 to $25. Warren Performing Arts Center, 9301 E. 18th St. 532-6280, warrenpac.com.*

BUILT TO SPILL

SEPT. 26 • This indie-rock group self-produced its latest album, *You in Reverse. 8 p.m. $17; $15 odvonce. The Vogue, 6259 N. College Ave. 259-7029, thevogue.ws.*

JAMEY AEBERSOLD

SEPT. 29 • The internationally acclaimed jazz saxophonist and educator graduated from iU in 1962. *7:30 p.m. $8 to $10. Christel DeHoan Fine Arts Center, 1400 E. Hanna Ave. 788-2183, cdfoc.uindy.edu.*

ROGER WATERS

SEPT. 30 • One of the original members of the legendary rock group Pink Floyd, Waters is devoting the second half of his concert to a complete solo performance of *The Dark Side of the Moon. 8 p.m. $37.50 to $132.50. Verizon Wireless Music Center, 12880 E. 146th St. 776-8181, livenation.com.*



MUSEUMS

DEEP IN THE ART



In a move that is sure to amplify its prestige in the urbane world of contemporary art collectors, the Eiteljorg Museum is hosting a monthlong invitational exhibition and sale of Western art (a first for the museum, which plans to turn the show into an annual event). The best of the **Quest for the West** occurs opening weekend (Sept. 8–10), when said collectors converge for a Dodge City–like showdown, vying to see who will walk away with paintings and sculpture from 50 premier American artists practicing in the genre today—contemporaries like Wilson Hurley, Robert Griffing, Kenn Bunn and George Carlson. Indy's business set saddles up Sept. 8 when James Owen, author of *Cowboy Ethics: What Wall Street Can Learn from the Code of the West*, leads an artist's brunch discussion. The opening-weekend lineup also includes an art-history lecture, demonstrations on marble sculpting and oil painting techniques, and a banquet and awards ceremony. *500 W. Washington St. Pre-registration required for some events. Exhibit open to the public Sept. 11–Oct. 8. Event prices vary. 636-9378, eiteljorg.org.*



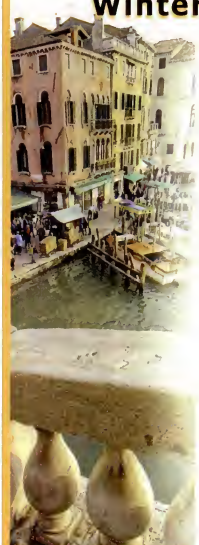
Pataka Lake. 2006.

Sun rises over the glossy waters of Pataka Lake. So do the spirits of those who trovel here.

VisitIndiana.com

INDIANA
restart your engines

Europe's Finest Winter Vacations



Christmas in Bavaria & Austria
Visiting Munich, Salzburg & Vienna.
8 days from **$1,199***

Amazing Italy
Visiting Rome, Florence & Venice.
9 days from **$1,299***

Amazing Spain & Portugal
Visiting Madrid, Granada, Seville, Lisbon & Salamanca.
10 days from **$1,175***

Southern Italy & Sicily
Visiting Rome, Sorrento, Taormina & Palermo.
10 days from **$1,365***

Packages feature: quality hotels, delicious dining, impeccable service, more included sightseeing, more legroom, smaller groups & AAA Exclusive $40 tour voucher.

INSIGHT VACATIONS
The Art of Touring in Style

*Prices are per person, based on double occupancy, land only. Subject to change, availability and restrictions.

Travel Agency Services Available to Everyone

AAA Travel

Allisonville	Avon	Braeburn	Carmel
257-8106	272-5137	899-5172	846-7522
College Pk	Greenwood	Noblesville	Speedway
875-5106	882-1533	773-8235	297-3527

Open Saturdays 9am - 1pm Visit aaa.com



CRACKERS

COMEDY CLUB
25 Years of Laughing
www.crackerscomedy.com



BROAD RIPPLE
6281 N. College Ave. • 255-4211

DOWNTOWN WHOLESALE DISTRICT
247 S. Meridian St. • 631-3536

Events

Theater

COMEDYSPORTZ INDIANAPOLIS
ONGOING • "Actletes" match wits in this improv comedy challenge. *Fri. 7:30 p.m.; Sat. 7:30 and 10 p.m. $6 to $14. 721 Massachusetts Ave. 951-8499. indycomedysportz.com.*

BEEF & BOARDS DINNER THEATRE
Cabaret (through Oct. 1) Explore the seedy underworld of pre-Nazi Germany through the eyes of an American writer. *Wed. and some Thurs. matinees 11:45 a.m. buffet, show begins at 1 p.m.; Sun. matinees 12:15 p.m. buffet, 1:30 p.m. show; evenings 6:30 p.m. buffet, 8 p.m. show. $29 to $51. 9301 N. Michigan Rd. 872-9664, beefandboards.com.*

THEATRE ON THE SQUARE
The Great American Trailer Park Musical (through Sept. 23) Explore the comically dark underbelly of American society—white-trash culture—with a country-rock and blues-style score. *Fri. and Sat. 8 p.m.; Sun. 5 p.m. Adults $25; students and seniors $15. 627 Massachusetts Ave. 685-8687, tots.org.*

INDIANA REPERTORY THEATRE
The Gentleman from Indiana (Sept. 13–Oct. 7) Turn-of-the-century author Booth Tarkington's classic novel about rural Hoosier life has now been adapted for the stage by James Still. *Call for curtain times. $19–$49. 140 W. Washington St. 635-5252, indianarep.com.*

INDIANAPOLIS CIVIC THEATRE
Little Women—The Musical (Sept. 15–Oct. 1) This new perspective on the classic tale of four New England sisters includes songs like "Days Of Plenty" and "Some Things Are Meant to Be." *Thurs. 7 p.m.; Fri. and Sat. 8 p.m.; Sun. 2 p.m. $24 to $31. 3200 Cold Spring Rd. 923-4597, civictheatre.org.*

ALL SHOOK UP
SEPT. 19–24 • From the humorous mind of writer Joe DiPietro comes this Broadway-grade production of young love in the rock 'n' roll era, featuring the music of "The King," Elvis Presley. *Tues.–Thurs. 7:30 p.m.; Fri. 8 p.m.; Sat. 2 and 8 p.m.; Sun. 1 and 6:30 p.m. $25 to $68. Clowes Memorial Hall, 4602 Sunset Ave. 239-1000, broadwayacross america.com.*

BUCK CREEK PLAYERS
The Haunting of Hill House (Sept. 22–Oct. 8) Lea Viney directs this tale from the script of Shirley Jackson's 1959 novel about a group of "psychically receptive" people who gather in a mid-Victorian mansion. *Fri. and Sat. 8 p.m.; Sun. 2:30 p.m. $11 to $13. 11150 Southeastern Ave. 862-2270, buckcreekplayers.com.*

Sports

INDIANAPOLIS INDIANS
Cheer on the Tribe, Triple-A affiliate of the Pittsburgh Pirates, as it closes out the season in the "Best Minor League Ballpark in America." Louisville Bats (Sept. 1–2) *Fri. 7 p.m.; Sat. 5:30 p.m. $8 to $12. Victory Field, 501 W. Maryland St. 269-3542, indyindians.com.*

NHRA MAC TOOLS U.S. NATIONALS
THROUGH SEPT. 4 • Come watch the world's best drag-racers competing to win the circuit's biggest race. *Fri.–Sun. 6:30 a.m.*

INDY'S BEST SHOPPING EVENT



SHOPPING MADE SIMPLE.

NEARLY 100 UNIQUE MERCHANTS + 1 AMAZING EVENT = YOUR HOLIDAY LIST COVERED

The Junior League of Indianapolis presents the 36th Annual Holiday Mart showcasing merchants from around the country! Shop the latest trends in holiday decor, chic apparel, accessories, gourmet food items, specialty and children's gifts. New Valet Package Service will be available for curbside pickup of your purchases. This is the year to get your list done early; plan to shop November 1st - 5th at the Indiana State Fairgrounds Blue Ribbon Pavillion.

Girls' Night Out - Preview Party, November 1, 6:30 -10 pm
Enjoy complimentary valet parking, wine, light cuisine tasting and the first chance to shop!
Tickets are available at Marsh Supermarkets or at the door for $40.

Holiday Mart, November 2-5, Thursday & Friday 10 am - 8 pm
Saturday 10 am-6 pm, Sunday Noon-5 pm
Advance discount tickets are available at Marsh Supermarkets for $10 or at the door for $12.

JUNIOR LEAGUE OF INDIANAPOLIS

Mission of the Junior League of Indianapolis

The Junior League of Indianapolis is an organization of women committed to promoting voluntarism, developing the potential of women, and improving the community through the effective action and leadership of trained volunteers. It's purpose is exclusively educational and charitable.

Proceeds benefit the community projects and grants of the Junior League of Indianapolis, which improve the lives of women and children.

For more information visit www.JLIndy.org or call 317-925-4600.

We would like to thank all our sponsors for their generous support.

Clarian Health Partners
Methodist | IU | Riley

MIDWEST Sports Specialists
Indianapolis

TURKLE associates

Reis·Nichols

B105.7

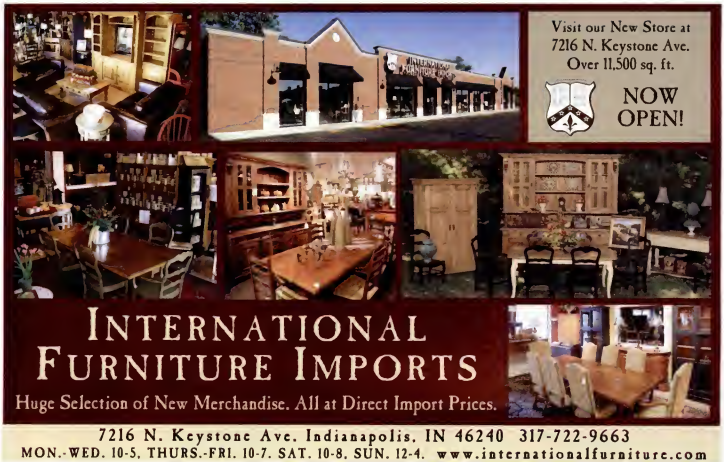
WIBC 1070

WISHTV 8



HOME COOKIN'

September 16 marks the third **Meals on Wheels Kitchen Tour**, a luxury home-design tour benefiting the charitable service that delivers warm meals to ill, elderly and handicapped shut-ins in Indianapolis. This year's event showcases five renovated kitchens in the exclusive Williams Creek neighborhood—a self-governing town within the confines of the north side since 1932. Created by some of the area's top design firms, the kitchens are within walking distance of each other and feature the latest in material and appliance design trends. In addition, dozens of new and retro cooking items lie waiting for discovery by the sharp-eyed bargain-hunter at the tour's "Kitchen Bazaar," held at the First Congregational Church (7171 N. Pennsylvania St.), where parking and shuttles are also available. *10 a.m.–4 p.m. $8 in advance; $9 at the door. 633-6325, mealsonwheelsindy.org.*



TIMELESS ELEGANCE

18TH - 19TH CENTURY MASTERPIECE RECREATIONS



Bonatti Grey



Sand Ivory



Desert Sage





Burnt Red



Charcoal Black



Spiced Red

Certified Appraisals
Professional Cleaning
Expert Restoration

The Fashion Mall
Keystone at the Crossing
www.royalgalleryofrugs.com
Mon. - Sat. 10 a.m. to 9 p.m.
Sunday Noon to 6 p.m.
317.848.7847 800.818.8784

SINCE 1888

ROYAL GALLERY OF RUGS

"WHERE TRUST IS A TRADITION"

Direct Importer of Genuine Handwoven Oriental Rugs
The Fashion Mall ▪ Keystone at the Crossing

FINE ▪ ANTIQUE ▪ TRIBAL ▪ DECORATIVE ▪ CONTEMPORARY

gates open; Fri. 7:30 a.m.; Sat. 2:45 and 7:30 p.m.; Sun. 12:45 and 4:10 p.m.; Mon. 7:30 a.m. gates open; Mon. 11 a.m. $5–$60. 10267 U.S. Hwy. 136. 291-4090, oreillyracewaypark.com or nhra.com.

INDIANAPOLIS COLTS

Setting franchise history last year with a 14–2 record, Indianapolis' beloved NFL team embarks on a new season. Cincinnati Bengals (preseason game: Sept. 1, 7 p.m.); Houston Texans (Sept. 17, 1 p.m.); Jacksonville Jaguars (Sept. 24, 1 p.m.). *$9 to $49. RCA Dome, 100 S. Capital Ave. 297-7000, colts.com.*

Parks & Attractions

PRESIDENT BENJAMIN HARRISON HOME

Guided Tours (ongoing) Home staff takes visitors through the 1875 Italianate home of the 23rd U.S. president, from the bric-a-brac and decorations that appealed to the Victorians to the freestanding reconstructed carriage house. *From Busties to Ballots (ongoing)* This women's-suffrage exhibit is featured in the reconstructed carriage house located behind the home on the Benjamin Harrison Presidential Site. • ***Death in the White House: A Nation Mourns (through Oct. 31)*** Come learn about the tragic ends of the eight presidents who died while in office: James A. Garfield, Warren G. Harding, William Henry Harrison, John F. Kennedy, Abraham Lincoln, William McKinley, Franklin D. Roosevelt and Zachary Taylor. The exhibit also includes the three first ladies who died while their husbands were in office: Caroline Harrison, Letitia Tyler and Ellen Wilson. *Home hours: Mon.–Sat. 10 a.m.–3:30 p.m. House admission: $6 adults; $3 ages 5–17. 1230 N. Delaware St. 631-1888, presidentbenjamin harrisan.org.*

INDIANAPOLIS ZOO

The Wild Ride (Sept. 9) Participate in one of four bike rides around Indianapolis to help raise funds for nature conservation. *Starting times vary. $20 to $120. Adults: $13.50 Zoo/ Gardens, $12.50 Zoo, $7 Gardens; kids 2–12 $8.50 Zoo/Gardens, $7.50 Zoo, $6 Gardens. 1200 W. Washington St. 630-2001, indyzoo.com.*

WHITE RIVER GARDENS

Butterflies in the Garden (through Sept. 5) An indy favorite, this unique show lets visitors rub shoulders with monarchs, along with many other beautiful native and exotic butterfly species like the Blue Spotted Nymph, the Golden Helicon and the Painted Lady in the 5,000 square-foot glass Hilbert Conservatory. *Mon.–Thurs. 9 a.m.–5 p.m.; Fri.–Sun. 9 a.m.–6 p.m. $7 adults; $6 youth (Gardens admission only). 1200 W. Washington St. 630-2001, indyzoo.com.*

LANDMARKS ON FOOT

THROUGH OCT. 27 • Every Friday, the Historic Landmarks Foundation of Indiana presents 90-minute walking tours of the downtown Central Canal, the Wholesale District around Union Station and up to Monument Circle. Learn fascinating tidbits of Indy history along the way, like how the 1836 canal nearly bankrupted the state and never lived up to its economic potential. *Canal Tour*—leaves at 801 W. Washington St.; *Whalesale/Manument Tour*—leaves the concierge desk at the Artsgarden above the intersection of Washington and Illinois streets. *10 a.m. $6.50; $5.50 seniors, students; $3.50 ages 6–12; free ages 5 and younger. 340 W. Michigan St. 639-4534, historiclandmarks.org.*

WHITE RIVER STATE PARK

Skyconcert (Sept. 2) This annual Labor Day fireworks show is set to the playlist of 97.1 HANK FM. *Free. Dusk. 801 W. Washington St. 266-9700.*

CONNER PRAIRIE

Try your hand at being a good old farmer—like 1886 old—and see how things have changed during the *Country Fair (Sept. 15–17)* • *Weekend On The Farm (Sept. 30–Oct. 1)* Spend a weekend at the Zimmermans' Victorian-era farmhouse, where your entire family can experience the thrills and hardships of 19th-century life firsthand. *Includes two nights' room and board. Adults $195; kids 12–17 $120; kids 6–11 $80; family $500. Museum hours: Tues.–Sat. 9:30 a.m.–5 p.m.; Sun. 11 a.m.–5 p.m. Admission: adults $11; 65+ $10; 5–12 $7; 4 and younger free. 13400 Allisonville Rd., Fishers. 776-6006, conner prairie.org.*

Museums

INDIANAPOLIS MUSEUM OF ART

On the Edge: Cantemporary Chinese Artists Encounter the West (through Sept. 24) Eleven avant-garde Chinese artists display works bridging cultures across the Pacific Ocean. • *Tamarind Lithography Workshop/Pratt*









MAKE YOUR HOME A WORK OF ART

Whether you want to update your kitchen or desire a handcrafted terrazzo mural, Santarossa will exceed your expectations. Not only do we strive to provide you with the highest quality products on the market, we also maintain the largest marble & granite slab inventory in the area.

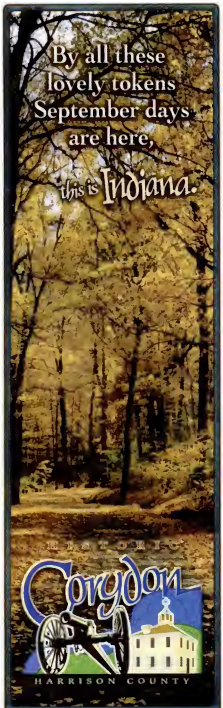
At Santarossa, we focus on the details that make your home an exceptional work of art. We have over 85 years of experience adding color, light and texture to homes throughout the midwest.

Let our next masterpiece be your home.

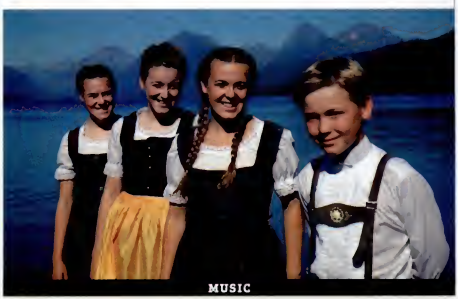
SANTAROSSA
MOSAIC & TILE CO., INC.

www.santarossa.com 2707 Roosevelt Avenue, Indianapolis, IN 46218 317.632.9494

Copyrighted material



Grophic Art Center (through Oct. 29) This show highlights the masterful work of Garo Antreasian and Arthur Deshaies, two printers and teachers with Hoosier ties, along with various early-1960s abstract prints from the likes of Adja Yunkers, Esteban Vicente, Lee Krasner and Jim Dine. • ***Off the Wall: Spurse (through Dec. 3)*** This exhibit features artistic interpretations of many of Indianapolis' best-known sites. • ***West African Ceromic Vessels (through July 15, 2007)*** The 41 pieces of utilitarian earthenware art in this collection blends form and function in a West African traditional sense and were created mostly by women who used them to hold everyday objects like water, beer or grains. • ***I Do (through Feb. 25, 2007)*** This exhibit displays wedding gowns, veils and other bridal attire from cultures all over the world. ***Museum hours: Tues., Wed., Fri.–Sun. 10 a.m.–5 p.m.; Thurs. 10 a.m.–9 p.m. $7 adults; $5 seniors; free for college students with ID. Free admission to all on Thursdays.*** *4000 N. Michigon Rd. 920-2660, ima-art.org.*



MUSIC

THE SOUND OF MUSES

It's been more than 40 years since the story of the von Trapp family—and the Austrian nun-turned-governess who reunites them through song—debuted on the silver screen in *The Sound of Music*. What happened to the original Von Trapp Family Singers, who fled Nazi-occupied Austria shortly before WWII, is a lesser-known story: The family emigrated to the U.S. and eventually settled in Stowe, Vermont, where they opened the Trapp Family Lodge, still in operation today. The family's musical tradition also continues in the form of the **von Trapp Children**—a singing group composed of four great-grandchildren of the original Captain von Trapp. In addition to the beloved songs from the film, the siblings—Sofia, 18; Melanie, 16; Amanda, 15; and Justin, 12—are performing classic tunes with the Indianapolis Symphony Orchestra Sept. 22–24. The Kalispell, Montana–based von Trapp children got their start about four years ago after a CD recording made for their grandfather, Werner von Trapp (portrayed by the character "Kurt" in the film), was made public. Since then, they have performed at music festivals around the country, and last year traveled Belgium, Germany and Austria, where they sang for the Austrian president. "I feel so grateful that I'm related to these wonderful people who stood up to the Nazis," says Sofia von Trapp. "[Their story] has touched so many people." *Fri. 11 a.m. and 8 p.m.; Sat. 8 p.m.; Sun. 7 p.m. $29.40 to $68.25. Hilbert Circle Theatre, 45 Monument Circle. 639-4300, indyorch.org.*

American Girl Fashion Show

Peek into the past, then see what's new for special occasions, school, sleep, and play. Come celebrate the sparkle and spirit of American Girl style and enjoy treats, favors, prizes, and more!

Hosted by

JUNIOR LEAGUE OF INDIANAPOLIS

Women building better communities

Saturday, October 14 - 11:00 a.m. & 3:00 p.m.

Sunday, October 15 - 12:00 p.m. & 4:00 p.m.

light luncheon provided

Gene B. Glick Junior Achievement Education Center

7435 North Keystone Avenue, Indianapolis 46240-3247

Tickets: $37.50

For reservation information, please call

317-923-7004 or email

AmericanGirlFashionShowRSVP@yahoo.com

Thank you to our sponsors

MIDWEST Fertility Specialists

Clarian Health Partners
Methodist | IU | Riley

TURKLE associates

Celebrity Fashions

Indianapolis

The Junior League of Indianapolis is an organization of women committed to promoting voluntarism, developing the potential of women, and improving the community through the effective action and leadership of trained volunteers. Its purpose is exclusively educational and charitable. Proceeds from the event support community projects and grants of the Junior League of Indianapolis. To learn more about the Junior League of Indianapolis, visit the organization's website at www.jlindy.org.

American Girl Fashion Show® and the American Girl Fashion Show logo are trademarks of American Girl, LLC. All rights reserved.



Southern Indiana's Premier
Outdoor Juried Fine Arts & Crafts Show
September 23-24 10am-5pm
280 Fine Artist and Craftsmen
between Vine St. and Broadway in
Historic Downtown Madison, Indiana.
Free Admission. Parking Shuttle.
No pets • No pictures of exhibitors' booths, please

1.800.559.2956
www.madisonchautauqua.com



Indianapolis MONTHLY
ONLINE
For the biggest and best
events and happenings visit:
www.indianapolismonthly.com

Events

INDIANA STATE MUSEUM

82nd Annual Hoosier Salon (through Sept. 17) View and buy the best and brightest from Indiana's finest artists. Free with museum admission. • ***International Violin Competition (through Sept. 24)*** This year's third-floor exhibit honoring the IVC features pictorial and audio recordings of Russian great David Oistrakh. ***Heritage Spectrum (through Jan. 28, 2007)*** This exhibit showcases the painting, sculpture and video art of Herron School of Art and Design Spectrum students, expressing their communication with their heritage and highlighting the current achievements of minority students. Free with admission. Legacy Theater. ***Museum hours: Mon.–Sat. 9 a.m.–5 p.m.; Sun. 11 a.m.–5 p.m. Adults $7; seniors $6.50; ages 3–12 $4. 650 W. Washington St. 232-1637; in.gov/ism.***

INDIANAPOLIS MUSEUM OF CONTEMPORARY ART

Peripheral View (ongoing) Jaime Pawlus and Ryan Wolfe exhibit works of manmade and natural landscapes. ***Thurs.–Sat. 11 a.m.–6 p.m.; Free. 340 N. Senate Ave. 634-6622, indymoca.org.***

EITELJORG MUSEUM OF AMERICAN INDIANS AND WESTERN ART

Quest for the West (Sept. 8–Oct. 8) This monthlong invitational exhibition and sale of Western art features the paintings and sculpture of more than 50 contemporary artists. • ***Jammin' at the Jorg (Sept. 14)*** Enjoy snacks and drinks from the Sky City Cafe as Tad Robinson plays the blues. 5:30–8 p.m. $5 members; $8 nonmembers. • ***WestFest (Sept. 29–30)*** Discover the difference between truth and fiction in the Old West. ***Museum hours: Tues.–Sat. 10 a.m.–5 p.m.; Sun. noon–5 p.m. Admission: $8 adults; $7 seniors; $5 ages 5–17 and students. 500 W. Washington St. 636-9378, eiteljorg.org.***

INDIANA WAR MEMORIAL MUSEUM

POW/MIA Recognition Day (Sept. 15) A solemn commemoration ceremony is being held to remember the sacrifices of the soldiers who suffered for their country. ***11:30 a.m.–1 p.m. Free. 431 N. Meridian St. 232-7615.***

Galleries & Exhibitions

NCAA HALL OF CHAMPIONS

A Century of Champions (through Jan. 7, 2007) In honor of the organization's centennial anniversary, the NCAA Hall of Champions captures 100 years of great college-sports action in a yearlong exhibit at its $10 million facility. ***Hours: 10 a.m.–5 p.m. daily. $3 adults/seniors; $2 students; free for ages 5 and younger. 700 W. Washington St. 800-735-NCAA, ncaa.org/hall_of_champions.***

BOMBING 101

THROUGH SEPT. 3 • Hard-hitting artists Matthew D. Lawrence, Mike Graves, Joslyn Virgin, Aaron Reynolds and BAKS explore graffiti art as an "explosive system of delivery." ***Mon.–Fri. 11 a.m.–5 p.m. Free. Dean Johnson Gallery, 646 Massachusetts Ave. 634-8020, deanjohnson.com.***

GROUP 6 PAINTS BROAD RIPPLE

SEPT. 15–OCT. 14 • Collectively known as "Group 6," local artists Beth A. Forst, Randall Scott Harden, Dale Kercheval, Stephanie Spay, Gerry Traicoff and Russ Wagoner each painted one-sixth of the same Broad Ripple scene to create a single, cohesive work. ***Tues.–Fri. 11 a.m.–5 p.m.; Sat. 11 a.m.–3 p.m. Free. Hoosier Salon, 714 E. 65th St. 253-5340, group6artists.com.***

INDIANA HISTORICAL SOCIETY

Josef Gingold (through Sept. 16) This exhibit explores the life of the legendary violinist who founded the International Violin Competition of Indianapolis. Tues.–Sat. 10 a.m.–5 p.m. (closed Sun. and Mon.). Free. 450 W. Ohio St. 232-1882, indianahistory.org. • ***Indianapolis Art Center Annual Faculty Exhibition (Sept. 1–Oct. 8)*** will also feature the work of John Kozelj and the 2006 Student Show winners. Mon.–Fri. 9 a.m.–10 p.m. Free. 820 E. 67th St. 255-2464, lndplsartcenter.org.

CLAYFEST 2006

SEPT. 5–25 • This biennial juried exhibit features the pottery of former and current Indiana residents. ***Mon.–Fri. 9 a.m.–9 p.m. Free. Cristel DeHaan Fine Arts Center Art Gallery. 799-2135, arts.uindy.edu.***

HERRON SCHOOL OF ART AND DESIGN

Diane Simpson: Sculpture + Drawings (Sept. 8–Oct. 15) Idiosyncratic sculptures are displayed beside their detailed preparatory sketches. ***Free. Sat.–Wed. 11 a.m.–5 p.m.; Thurs. until 7 p.m; Fri. until 8 p.m. Herron School of Art and Design, 735 W. New York St. 278-9419, herron.iupui.edu.***

Film

IMAX THEATER

You never know what the next fantastic show will be on the six-story-tall screen. Will it be a 3D presentation about walking on the moon? Or a Hollywood blockbuster? ***Call for show information and times. $9 adults; $6 children. 650 W. Washington St. 233-4629, imaxindy.com.***

SPEAK/SPOKEN

THROUGH SEPT. 6 • Video-based public artist Patrick Craig Manning wanted to know what Hoosiers had to say about their dreams, opinions, memories and cherished places. Become a part of this project by stopping by his art installation on the Central Canal downtown. ***Free. 801 W. Washington St.***

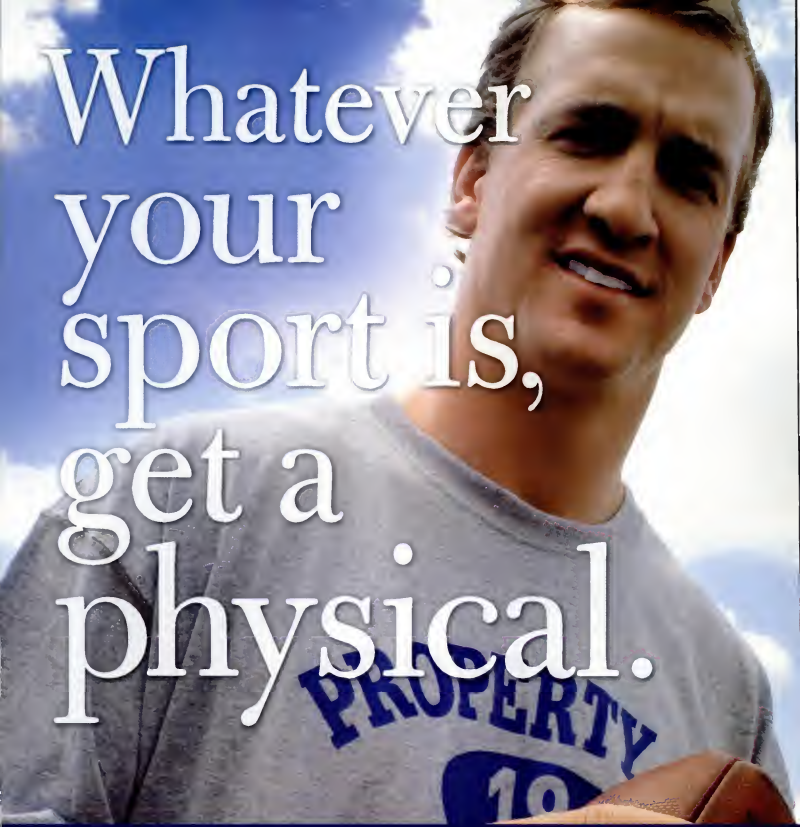
MOVIES IN THE PARK

This outdoor movie night is sponsored by the Indiana Historical Society and features films, directors and actors from David L. Smith's *Hoosiers in Hollywood*. See ***East of Eden (Sept. 15)***, starring Hoosier legend James Dean. ***Dusk. Free. Indiana History Center, 450 W. Ohio St. 232-1882, indianahistory.org.***

Galas & Benefits

INTERNATIONAL VIOLIN COMPETITION OF INDIANAPOLIS GALA

SEPT. 1 • The magnificent Spanish Baroque architecture of the Indiana Roof Ballroom



School is about to start again. So are school sports. If you have school-aged children, the time to schedule a physical for them is now. A physical can help you keep your child safe by detecting conditions that could lead to injury. And most schools require student athletes to get physicals before participating in sports. You'll find the right doctor for your child's physical at physiciannetwork.stvincent.org or by calling 356-CARE.

DURING THE MONTH OF SEPTEMBER, PHYSICALS ARE ONLY $10 AT SELECT ST. VINCENT LOCATIONS.

St. Vincent Physician Network

THE SPIRIT OF CARING®

CELEBRATING 125 YEARS

is the perfect setting for this black-tie gala following the opening ceremony of the IVCI. *6:30 p.m. $150. 140 W. Washington St. 637-4574, violin.org.*

JAN GARBER ORCHESTRA

SEPT. 10 • Specifically designed for ballroom dancing in 1927, the 12,700-square-foot elliptical floor of the Indiana Roof Ballroom still hosts a *Big Band Dance Series* that features jazz and dance orchestras throughout the year. *5–9 p.m. $13. 140 W. Washington St. 236-1877, indianoroof.com.*

Food & Drink

INDIANAPOLIS FARMERS MARKET

THROUGH OCT. • In 1996, 17 farmers gathered at the City Market in downtown Indianapolis to revive a historical tradition: to create an outdoor market where Hoosier farmers could sell produce directly to the public. Nearly 50 farmers gather on the brick street in front of City Market every Wednesday to sell delicious fruits, vegetables, bedding plants, fresh-cut flowers and more, rain or shine. *10 a.m.–1:30 p.m. On Market Street between Delaware and Alabama streets. Free. 634-9266, indianapoliscitymarket.com.*

BROAD RIPPLE FARMERS MARKET

THROUGH OCT. 21 • Having moved to a location at Broad Ripple High School, this Saturday-morning tradition has more than 30 Hoosier vendors selling home-grown produce, meats and fresh-cut flowers. *Saturdays, 8 a.m.–noon. Free. 1115 Broad Ripple Ave. 255-2464.*

ELEGANCE REMEMBERED: ETIQUETTE FOR TODAY

Remember what Mama taught you about table manners? This Victorian etiquette class provides entertaining lessons on how to refine your dinner-party social skills. *Three-part series: Sept. 5, 12, 19. 6–8 p.m. $10. Morris-Butler House, 1204 N. Park Ave. 636-5409, historicIandmarks.org.*

TASTE OF MASS AVE

SEPT. 9 • Sample the best from the menus of Mass Ave's myriad restaurants while enjoying live pop music sponsored by Radio Now 93.1. *3–11 p.m. $5. Massachusetts Avenue, between College Avenue and 10th Street. 637-8996 ext. 202, discovermassave.com.*

DINNER IN THE DINER

SEPT. 16 • All aboard for a luxury dinner on a real Louisville & Nashville 1930s diner train car! A complete four-course meal is served on a four-hour trip to Tipton and back. 4:30 p.m. $60. Forest Park Dr. at Cicero Rd., Noblesville. Or, take the historic *Hamiltonian* train from Fishers Station to your choice of four gourmet restaurants north of Indy (Sept. 8, 22, 29. 6:15 p.m.) or bring the kids along on the "Pizza Train" (Sept. 2, 16, 30. 4:30 p.m. Adults $12; ages 3–12 $8). *Reservations required. 776-7887, itm.org.*

CHOCOLATE FEST

SEPT. 20 • The city's top chefs compete to see who can make the most artistic and yummy desserts (which can then be gobbled up by you!) to raise money for arts programs in Indy's schools. *10 a.m.–2 p.m. Free admission; dessert ticket $4.50. Indianapolis Artsgarden, Illinois and Washington streets. 925-4043 ext. 11, yaindy.org.*

Home & Garden

LUXURY HOME-A-RAMA

THROUGH SEPT. 4 • Six custom-built, fully decorated homes in Greenwood lie waiting for you to tour, all to benefit the Indiana Ronald McDonald House. *Mon.–Thurs. 4–10 p.m. (Labor Day: noon–6 p.m.); Fri.–Sun. noon–10 p.m. Adults $10; ages 5–12 $5; 4 and younger free. St. Rd. 135 and Smokey Row Rd., luxuryhomearama.com.*

2006 INDIANAPOLIS MONTHLY DREAM HOME

SEPT. 2–17 • Tour this year's featured home, built by Homes by John McKenzie, with interior design by John Kirk Furniture Galleries and help from dozens of local businesses. All proceeds benefit the Dyslexia Institute of Indiana. *Sun.–Thurs. noon–6 p.m.; Fri.–Sat. 10 a.m.–8 p.m. $10 at the door; $2 off coupon available at Marsh Supermarkets. The Bridgewater Club, 15620 Hidden Oaks Ct., Carmel. 867-4653, indianapolismonthly.com.*

VIVA VICTORIANS

SEPT. 9 • Tour three private Victorian-era homes in the city's Old Northside neighborhood. *1–4 p.m. $20, $15 advance. Historic Landmarks Foundation of Indiana, 340 W. Michigan St. 639-4534, historiclandmarks.org.*

MEALS ON WHEELS KITCHEN TOUR

SEPT 16 • This annual tour showcases five restyled kitchens in the exclusive

Facets begins every medical spa treatment with a Skinprint Consultation. Skinprint offers a revolutionary technology that literally reads your skin. From the in depth skincare consultation, digital imaging, and UV photographs you will really see what's lying beneath the skin's surface.

facets
medical dayspa

a new dimension in health / wellness / beauty



Experience Skinprint @ Facets, with a Jump Start Facial and follow-up Microdermabrasion session.
$150 for 2.5 hours
Skinprint exclusive to Facets

9623 Windermere Boulevard in Fishers
317.595.0400 | facetsmedspa.com

Dr. Eric Jones, Medical Director in spa daily

The Kroger Company presents the 6th Annual

Harvest Moon Gala!

An evening of entertainment, fine dining and auctions to benefit Gleaners Food Bank of Indiana.

ABSOLUT Country of Sweden VODKA Martini Bar!

Surf & Turf dinner and dancing to the Flying Toasters!

Saturday, September 9th 2006
6PM - Midnight!
Westin Hotel Downtown

GLEANERS
SERVING INDIANA'S HUNGRY
founded America's Second Harvest The Nation's Food Bank Network
www.gleaners.org
All proceeds benefit Gleaners Food Bank of Indiana
For more information call 317-925-0191 or log onto www.gleaners.org

Individual tickets $95.00, Corporate tables available.
For reservations call Victoria at 317-925-0191 ext. 105



Artwork courtesy of James Wille Faust

SPONSORS

Kroger
Indianapolis ideavenue FILM \ VIDEO PRODUCTION
NATIONAL wine & spirits corporation
30
IPL An AES Company
THE INDIANAPOLIS STAR INDYSTAR.COM SEE WHAT HAPPENS
pfm Car & Truck Care Center
Celadon
ADVANTAGE
IMAGE BUILDERS ROWLAND PRINTING
VERST GROUP VG LOGISTICS
QUICKWAY
KATZ, SAPPER & MILLER Certified Public Accountants
Lewis and Kappes
futurebrands LLC
JIM BEAM BLACK
level
Liqueur
Penfolds
BERINGER
LINDEMANS
STONE CELLARS BERINGER

Williams Creek neighborhood of Meridian Hills on Indy's north side. Also, check out the "Kitchen Bazaar" to find new and old kitchen items and appliances. Meet at the First Congregational Church (7171 N. Pennsylvania St.) for parking and shuttle rides. *10 a.m.–4 p.m. $9 ($8 in advance). 633-6325, meolsonwheelsindy.org.*

Fairs & Festivals

INDY FRINGE FESTIVAL

THROUGH SEPT. 3 • Catch one or many of 216 shows of one hour or less at Theatre on the Square, Phoenix Theatre, ComedySportz, Murat Centre and American Cabaret Theatre during this festival highlighting stage works that are off the beaten path. Curtain times vary. *$10 per play; $7 students; $3 generol festivol odmission. Moss Ave district. 822-4386, indyfringe.org.*

RIB AMERICA FESTIVAL

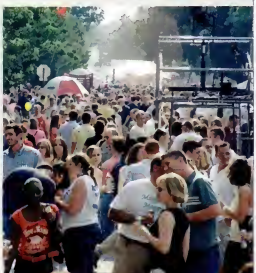
SEPT 1–4 • Benefiting the charitable work of March of Dimes, this annual fall festival features platefuls of delicious smoked barbecue and big-name bands like REO Speedwagon, The Charlie Daniels Band, Blackfoot, Big Head Todd & the Monsters, and Hootie and the Blowfish, along with local groups like Reverend Peyton's Big Damn Band. *Fri. 11 o.m.–11 p.m.; Sat. ond Sun. noon–11 p.m.; Mon. noon–7 p.m. Free odmission before 4 p.m. Fri., Sot., Sun. ond all day Mon.; $3 ofter 4 p.m. Militory Park, 801 W. Washington St. 566-2118, ribomerico.com.*

INDIANA AVENUE RENAISSANCE FESTIVAL

SEPT. 7–10 • This festival seeks to invoke the

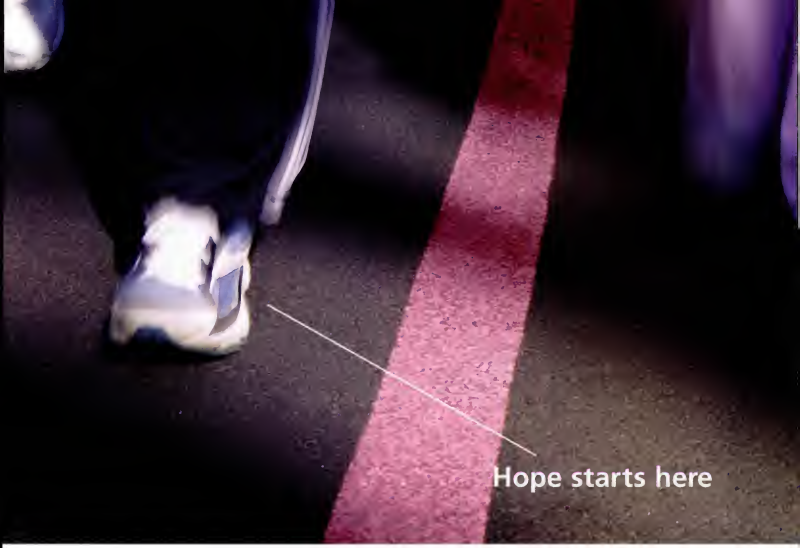
FOOD & DRINK

MASS APPEAL



Saturate your senses with **Taste of Mass Ave** (Sept. 9), the very best way to sample the menus of restaurants populating the eclectic arts-and-theater district. Meander the five blocks running diagonal from Delaware Street to College Avenue, and stop to savor the neighborhood's best dishes while enjoying live music sponsored by Emmis-owned Radio Now 93.1. Delight in a mouthful of Louisiana goodness from Yats or a soupcon of the soup du jour from R Bistro. Swing by the Rathskeller's outdoor Biergarten to grab a cold one before finishing with a caramel rum-glazed Caribbean custard from Scholars Inn—all while enjoying the New Urbanism–meets–Main Street feel that is distinctly Mass Ave. *3–10 p.m. $5. Massachusetts Avenue, between New York and 10th streets. 637-8996, ext. 202, discovermassave.com.*





Join us for Making Strides Against Breast Cancer and you'll experience a truly inspiring event. By stepping up with others in your community, you'll support those who are facing breast cancer, as well as the fight itself. For more than three decades, the American Cancer Society has led the way against breast cancer – from advocating for mammography, to pioneering support programs, to funding vital research. And with your help, we'll reach our destination.

The Walk

Saturday, October 21, 2006

Celebration Plaza, White River State Park, downtown Indianapolis

To sign up, call 317.347.6670 or e-mail StridesIndy@cancer.org. Donate or learn more at www.cancer.org/stridesonline.

MAKING STRIDES Against Breast Cancer

American Cancer Society

ADVANTAGE

Carrier

RCI.

SallieMae Champions for Higher Education

Pearson Education

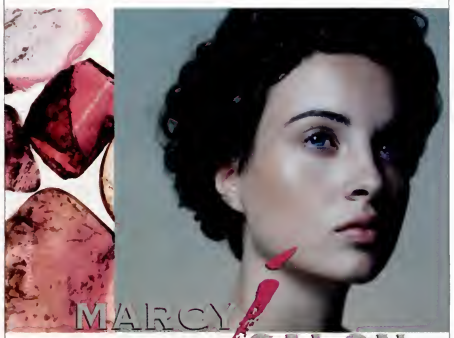
Indianapolis Monthly

B105.7 Soft Rock

97.1 HANK FM

Hope. Progress. Answers. / 1·800·ACS·2345 / www.cancer.org/stridesonline

tired summer skin?



MARCY SALON
AVEDA CONCEPT

AVEDA
the art and science of pure flower and plant essences

Village of West Clay • 317.846.3073
Open Mon - Sat. • www.marcyjsalon.com

What do you get when you combine

State-Of-The-Art Reproductive Technology

IVF
PGD (preimplantation genetic diagnosis)
ICSI and Blastocyst Transfer
Assisted Hatching
Sperm Aspiration
Cryopreservation
Donor Egg and Embryo Programs
High Success Rates

with Personalized, Comprehensive Care?

Patient Education
Psychological Support
Unique IVF Refund Guarantee
Comprehensive Insurance Participation
Experienced, Compassionate Nursing Staff
Respected Team of Reproductive Endocrinologists



Usually, You Get Pregnant.

For more information or to schedule an appointment call or visit us online
CALL 1.317.571.1637 or www.midwestfertility.com

Our Medical Staff includes:
Bradford L. Bopp, MD • Robert M. Colver, MD • Laura M. Reuter, MD

MIDWEST Fertility Specialists
The Trusted Source for Reproductive Care

Carmel, IN • Fort Wayne, IN • Noblesville, IN

Events

spirit of the "Roaring Twenties" with indoor and outdoor jazz concerts, art vendors, children's activities, food, and drink. Sept. 7–10. *Times vary. Outdoor concerts free; admission to indoor activities varies. 617 Indiana Ave. 236-2099, walkertheatre.com.*

GREEK FESTIVAL

SEPT. 8–9 • It's all Greek to visitors of this annual street festival celebrating the culsine and traditions of Hellenic culture. *Fri. 4–11 p.m.; Sat. noon–11 p.m. $5 admission. Holy Trinity Greek Orthodox Church, 4011 N. Pennsylvania St. 252-9966, indygreekfestival.org.*

PENROD ARTS FAIR

SEPT. 9 • An Indianapolis classic, this one-day fair features the work of more than 300 artists, craftsmen and musicians. *9 a.m.–5 p.m. $15 at gate; $12 in advance. 4000 N. Michigan Rd. 920-2660, penrod.org.*

HOOSIER AUTO SHOW AND SWAP MEET

SEPT. 14–16 • In 40 years, this gathering of antique and classic cars has grown to be one of the largest in the Midwest. *Thurs. noon–7 p.m.; Fri. 7 a.m.–7 p.m., Sat. 7 a.m.–3 p.m. Free. Marion County Fairgrounds, 7300 E. Troy Ave. 835-2105.*

11TH ANNUAL IRISH FESTIVAL

SEPT. 15–17 • This annual indy tradition features the art, lore and menu of the Emerald Isle—along with a vast selection of libations, of course. *Fri. 4:30–11:30 p.m.; Sat. 11:30 a.m.–11:30 p.m.; Sun. 10:30 a.m.–7 p.m. Adults $8 in advance, $12 at gate; students $10; 13 and younger free. Free to everyone on Sunday from 5:30 to 11 a.m. with a canned-good donation for St. Vincent De Paul. Military Park, 801 W. Washington St. 713-7117, indyirishfest.com.*

INDIANAPOLIS MIDDLE EASTERN FESTIVAL

SEPT. 22–24 • An indoor bazaar, along with food, jewelry, music and dancing, is part of this annual event. *Fri. 4–11 p.m.; Sat. noon–11 p.m.; Sun. noon–5 p.m. Free. St. George Orthodox Christian Church, 4020 N. Sherman Dr. 547-9356, stgindy.org.*

ATTENTION EVENT PUBLICISTS!

Indianapolis Monthly welcomes submissions to Datebook, and listings are free. To submit your event for consideration, please send details (dates, times, ticket prices, contact name, phone number, exact location and a brief description) via e-mail to datebook@indymonthly.emmis.com; by U.S. mail to Datebook, Indianapolis Monthly, 40 Monument Circle, Suite 100, Indianapolis, IN 46204; or by fax to 317-684-2080. Information should arrive in our offices at least three months before the event.



PART
WALL DECORATION.
PART UNFAIR
BUSINESS ADVANTAGE.

CHAMBER MEMBERSHIP GIVES YOU AN EDGE.



"Competition is fierce. Businesses need every advantage they can get. That's why we've been a Chamber member for more than 5 years. From networking events to significant insurance discounts, it helps unlevel the playing field. In our favor, of course." Join the Chamber. Reap the benefits.

Call 317.464.2277 or visit indychamber.com.

SCOTT MILLER, Mainscape Landscaping

GREATER INDIANAPOLIS CHAMBER OF COMMERCE
Leading Businesses. Leading Communities.



Annual Middle Eastern Festival of Indianapolis

Promoting peace and understanding for all in the Middle East

St. George Orthodox Christian Church

4020 N. Sherman Dr. (east of 46th & Binford intersection)

Sept. 22: 4:00 – 11:00 pm • Sept. 23: 12 – 11:00 pm • Sept. 24: 12 – 5:00 pm



- Sample authentic foods
- Shop for Middle Eastern groceries, icons, gifts, music
- Live music by *Amin and the Sultans*, America's best-known Middle Eastern band
- Adults $3 ~ Children under 12 free
- Information and directions: 547-9356 • festival@stgindy.org • www.stgindy.org/festival

DON'T LET THE SUN FADE AWAY YOUR VALUABLE FURNISHINGS!

FIGHT FADING

Solar Control Window Films:

- Reduce costly fading of drapes, carpeting, artwork & furnishings
- Cuts damaging ultraviolet (UV) Rays up to 99%
- Lifetime warranty

Solar Concepts Inc.

317-335-3100

1-800-398-7166

12111 E. 79th St., Indpls, IN

solarconcepts1@aol.com

www.solarconcepts1.com

Family owned & operated for 26 years

Events

Spoken Word

ZADIE SMITH

SEPT. 11 • The acclaimed British novelist speaks as part of Butler University's *Visiting Writers Series*. *7:30 p.m. Free. Clowes Hall Krannert Room, Butler University. 4600 Sunset Ave. 940-9861.*

FRONT PORCH EVENINGS

The Indiana Historical Society is sponsoring throwback events to when late-summer evenings were spent with loved ones on the front-porch swing. *Tim Grimm (Sept. 14)* The former actor and acclaimed folk songwriter delivers tunes and homespun humor, with the help of storytellers Mary Frasier, Patty Callison and Stephanie Holman. • *The Juggernaut Jug Band (Sept. 21)* Storyteller Celestine Bloomfield accompanies a performance of popular and obscure tunes from the '20s, '30s, and '40s. • *Blueprintmusic (Sept. 28)* This performance of acoustic bluegrass and country is enhanced by the story-spinning skills of Lou Ann Homan. *5:30–7:30 p.m. $8. Canal Plaza, 450 W. Ohio St. 232-1882, indianahistory.org.*

GERALD STERN

SEPT. 20 • The award-winning Stern is the author of 14 books of poetry and was the first Poet Laureate of New Jersey. *Free. 7:30 p.m. Eidson-Duckwall Recital Hall, 4600 Sunset Ave. 940-9861.*

RODNEY CARRINGTON

SEPT. 23 • The lewd and hilarious comedian and musician makes a stop behind the microphone at the Murat Centre. *9:45 p.m. $37.50 to $42.50. 502 N. New Jersey St. 231-0000, murat.com.*

SARAH KENNEDY AND R. T. SMITH

SEPT. 25 • Kennedy, a Butler alumna, just published a fourth book of poetry, *Consider the Lilies*, while Smith's most recent work is a 2003 collection of poems. *7:30 p.m. Free. Jordan Hall Rm. 304, Butler University. 4600 Sunset Ave. 940-9861.*

Kidstuff

THE CHILDREN'S MUSEUM OF INDIANAPOLIS

A Chihuly Garden of Glass for Children (ongoing) Renowned glass artist Dale Chihuly

LOOKING AHEAD TO OCTOBER

OCT. 14 • Plot your route to the Children's Museum for its new National Geographic Maps: Tools for Adventure exhibit.

OCT. 21–22 & 26–29 • Let the little ones trick-or-treat among lions, tigers, bears and more at the Indy Zoo's Halloween Zoo Boo.

OCT. 19–27 • See blockbusters-to-be at the 15th annual Heartland Film Festival.

OCT. 21 • Dust off your cowboy boots for this year's Western-themed Pink Tie Ball, a fundraiser for breast-cancer research.

Want IT!

Saks Fifth Avenue's innovative celebration of fall's most irresistible styles debuts September 14. Riveting on the runway, featured in the fashion press and pursued by the paparazzi, it's a brilliantly edited lineup of must-have looks, available in an unprecedented range: from approachable chic to cutting-edge couture.



Mercedes-Benz

THE FASHION WORLD BLESSED IT.

SAKS FIFTH AVENUE HAS IT.

MasterCard

INDIANAPOLIS 317 916 8170 #SOAKS_OFTH_AVENUE_2010

www.VisitSoutheastIndiana.com

Weekday Getaways Full of Choices, Value and Fun!!



Start your weekend early or treat yourself to a Southeast Indiana midweek getaway. Several fun-filled Dearborn County Packages are offered by Lawrenceburg area hotels – including Argosy Casino & Hotel. Go ahead, sneak away early. We're only 90 minutes away!

- Deluxe accommodations
- Breakfast & Dinner
- Wine tasting at Chateau Pomije Winery
- Movie passes
- Museum tour

$10 GAS CARD **PLUS...a $10 Gas Card!**

For package details, attractions, shops & restaurants, visit our website above or call **1-800-322-8198**

Southeast Indiana ...the perfect place to play!



Events

has created a 500-foot garden of glass sculpture to counterbalance the *Fireworks of Glass Tower and Ceiling* museum centerpiece. • ***Can You Tell Me How to Get To Sesame Street? (through Sept. 10)*** This hands-on exhibit celebrates three decades of helping kids explore concepts about letters, numbers and words with Big Bird and his colorful neighbors. *Museum hours: Tues.–Sun. 10 a.m.–5 p.m. Museum admission: $12 adults; $11 seniors; $7 children. 3000 N. Meridian St. 334-3322, childrensmuseum.org.*

Roadtrips

GROUSELAND

ONGOING • Once called the "White House of the West," Grouseland was built as a home for William Henry Harrison during his service as the first governor of the Indiana Territory (1801–1813). The house, near the Wabash River, was the first brick home in the Territory and served as the site for several major treaties. *Hours: Mon.–Sat. 9 a.m.–5 p.m.; Sun. 11 a.m.–5 p.m. $5 adults; $2 children. 3 W. Scott St., Vincennes. 812-882-2096, grouselandfoundation.org.*

GENE STRATTON-PORTER HOUSE

ONGOING • The world-renowned naturalist, illustrator and author most well-known for her detailed works on the flora and fauna of the Limberlost swamp also gave detailed attention to her 14-room, Queen Anne–style log home. *Guided tours: Wed.–Sat. 9 a.m.–5 p.m.; Sun. 1–5 p.m. Adults $3.50; $5+ $3; ages 4–11 $2; students $1 (if visiting with school group); ages 3 and younger free. One block east of U.S. 27, Geneva. 260-368-7428.*

GRISSOM AIR MUSEUM

ONGOING • On the grounds of a former Air Force base, the museum takes visitors through more than 50 years of military aviation history. Get a hands-on look at the 22 aircraft on display in the outdoor exhibit or climb the aviation tower. *Tues.–Sun. 10 a.m.–4 p.m. Adults $4; seniors/veterans $3; ages 7–18 $3; ages 6 and younger free. Tower climb $1. 1000 W. Hoosier Blvd., Peru. 765-689-8011, grissomairmuseum.com.*

COSI COLUMBUS

Star Wars: Where Science Meets Imagination (through Sept. 4) Learn about the real-life science behind the futuristic world of wookiees, droids, Jedi masters and storm-troopers depicted in the six *Star Wars* films. This hands-on "intergalactic" exhibit allows visitors to explore how ideas and research become technology while seeing more than 100 actual props, models and costumes from the movies. *Mon.–Sat. 10 a.m.–5 p.m., Sun. noon–6 p.m. $17.50; seniors $15.50; youth (2–12) $12.50. 333 W. Broad St., Columbus, Ohio. 614-228-COSI.*

JIM BITTERMANN

SEPT. 7 • CNN's senior European correspondent lectures at Indiana State University as a guest of the school's *Speakers Series. 7 p.m. Tilson Auditorium. 217 N. 6th St., Terre Haute. 812-237-3783.* ●

GO-TO GUIDE

For special events and local sports schedules, log on to the *Indianapolis Monthly* Web site at indianapolismonthly.com

Children's Museum of Indianapolis
3000 N. Meridian St.
334-3322
childrensmuseum.org

Christel DeHaan Fine Arts Center
1400 E. Hanna Ave.
788-3409
cdfac.uindy.edu

Clowes Memorial Hall
4602 Sunset Ave.
940-6444
cloweshall.org

Conner Prairie
13400 Allisonville Rd.
Fishers
776-6000
connerprairie.org

Conseco Fieldhouse
125 S. Pennsylvania St.
917-2727
consecofieldhouse.com

Eiteljorg Museum of American Indians and Western Art
500 W. Washington St.
636-9378
eiteljorg.org

Hilbert Circle Theatre
45 Monument Circle
262-1100
indyorch.org

ICVA & Visit Indy
One RCA Dome, Ste. 100
639-4282
indy.org

Indiana Convention Center & RCA Dome
100 S. Capitol Ave.
262-3400
iccrd.com

Indiana History Center
450 W. Ohio St.
232-1882
indianahistory.org

Indiana Roof Ballroom
140 W. Washington St.
236-1870
indianaroof.com

Indiana State Fairgrounds
1202 E. 38th St.
927-7500
indianastatefair.com

Indiana State Museum
650 W. Washington St.
232-1637
indianamuseum.org

Indianapolis Art Center
820 E. 67th St.
255-2464
indplsartcenter.org

Indianapolis Artsgarden
110 W. Washington St.
631-3301
indyarts.org

Indianapolis Motor Speedway
4790 W. 16th St.
484-6700
brickyard.com

Indianapolis Museum of Art
4000 Michigan Rd.
920-2660
ima-art.org

Indianapolis Museum of Contemporary Art
340 N. Senate Ave.
634-6622
indymoca.org

Indianapolis Zoo
1200 W. Washington St.
630-2001
indyzoo.com

Madame Walker Theatre Center
617 Indiana Ave.
236-2099
walkertheatre.com

Murat Centre
510 N. New Jersey St.
231-0000
murat.com

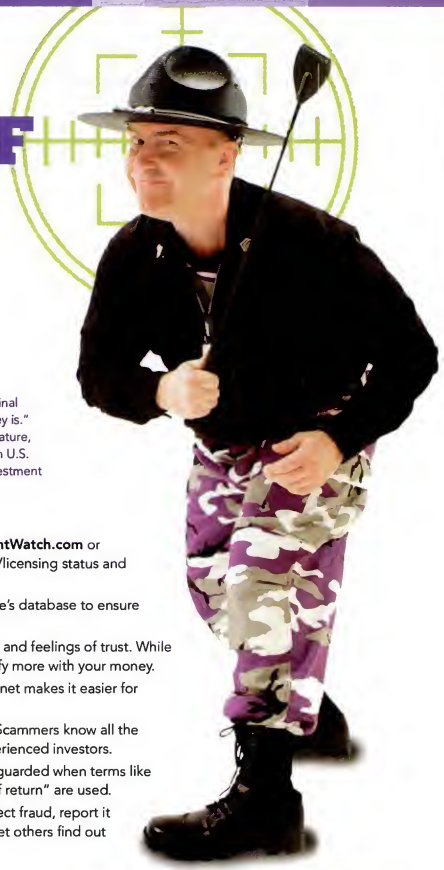
Pike Performing Arts Center
6701 Zionsville Rd.
216-5455
pikepac.org

Verizon Wireless Music Center
12880 E. 146th St.
776-3337
verizonwireless musiccenter.com

White River Gardens
1200 W. Washington St.
630-2001
whiterivergardens.com

White River State Park
801 W. Washington St.
233-2434
inwhiteriver.com

DEFEND YOURSELF AGAINST FRAUD!



Savvy investors are a big target for scams!

Asked why he robbed banks, the legendary 1930s criminal John Dillinger replied, "Because that's where the money is." It's the same reason scammers and con artists target mature, experienced investors. Every day an estimated 4 million U.S. households are exposed to fraudulent and abusive investment schemes. Protect yourself and your life savings.

HERE'S HOW:

1. Do the research. Visit **www.IndianaInvestmentWatch.com** or call **1.800.223.8791** to verify the registration/licensing status and complaint history of investment brokers.
2. Be thorough. Also check the Secretary of State's database to ensure your investment is registered.
3. Affinity fraud schemes prey on commonalities and feelings of trust. While you may identify with a seller, they may identify more with your money.
4. Be cautious with e-mail promotions. The Internet makes it easier for scammers to operate anonymously.
5. Be suspicious of low-risk, high-return claims. Scammers know all the buzzwords and techniques to hook even experienced investors.
6. Beware of viatical investments. Be especially guarded when terms like "guarantee," "high profit," and "high rates of return" are used.
7. Protect others, as well as yourself. If you suspect fraud, report it to the Office of the Secretary of State. Don't let others find out the hard way.

The Office of the Indiana Secretary of State
Securities Division

INVESTOR BASIC TRAINING
Boot Camp For Your Bottom Line

INDIANA INVESTMENT WATCH
www.IndianaInvestmentWatch.com

©2006 The Office of the Indiana Secretary of State. This program is funded entirely from fines paid by stock brokerage firms in connection with the settlement of stock analyst conflict of interest cases.





Elevate

your standard of living.

Stunning architecture. Inviting interiors. And luxurious enhancements. You'll experience all of this and more at KB Home's premier communities. Choose your own generously sized homesite, in great locations. And personalize your home with upscale design choices from KB Home Studio. You'll enjoy a luxurious lifestyle. And delight in your new home of unparalleled beauty.



CARMEL

Cass Estates — **From the $260s**

2 model homes and 8 floor plans, 1- and 2-story homes, 1,864–4,084 sq. ft., 3–5 bdrms., 2–3.5 baths, 2- and 3-car garages.

From I-465, take Hwy. 421/Michigan Rd. North. Turn east on 116th St. to community on right. (317) 873-2249

The Lakes at Towne Road — **From the $240s**

2 model homes and 8 floor plans, 1- and 2-story homes, 1,864–4,084 sq. ft., 3–5 bdrms., 2–3.5 baths, 2- and 3-car garages.

From I-465, take Michigan Rd./Hwy. 421 North. Exit 116th St. heading east. Turn left on Towne Rd. and continue approx. 2 mi. to community on left. (317) 873-2502

WESTFIELD

Oak Ridge Crossing — **From the $170s**

8 floor plans, 1- and 2-story homes, 1,864–4,084 sq. ft., 3–5 bdrms., 2–3.5 baths, 2- and 3-car garages.

From US 31 North, head west on 156th St. for 1.3 mi. to community just west of Oak Ridge Rd. (317) 867-2225

Bring this ad to one of these KB Home communities and receive a $25 gift certificate to Maggiano's.





KB HOME

kbhome.com
888-KB-HOMES

©2006 KB Home (KBH). Gift certificates available while supplies last. Limit one per household; no rain checks; not exchangeable for cash. Prices/terms subject to change, prior sale, homesite premiums, predetermined options. Floor plans, options, elevations, views vary by community/homesite and are not guaranteed. Square footage is approximate. Photos show upgraded landscaping and may not represent communities' lowest-priced homes; also show options/upgrades available at predetermined stages of construction for an additional fee and decorator items/furnishings not available for purchase from KBH. See sales representative for details. INDY-47345

Proud Sponsor of NewHome Source NewHomeSource.com

YEAR LIMITED WARRANTY KBHOME

INDY'S MOST AUTHORITATIVE RESTAURANT GUIDE

DiningOut



Scrambled-egg panini

NEW IN TOWN

Good, Better, Zest

Zest! Exciting Food Creations stands out—and not just because of fabulous food. The place radiates a welcoming neighborhood vibe—and though new, it feels like its owners, mother-and-daughter duo Carol and Valerie Vanderpool, have been in the restaurant biz for much longer than just a few months. In a way, they have—Zest actually started as a catering company. But now the pair are in the kitchen churning out dishes such as porridge—a thick rice invention loaded with blueberries, cranberries and almonds, made thicker (and sweeter) with maple syrup—and other homey favorites like meatloaf with tomato marmalade. Husband-and-dad Bill is out front, ringing up orders of the chewy bacon and gorgeous fruit salads. Zest does remain loyal to its catering roots, though, with an in-house gourmet food shop that stocks take-home tubs of items like chipotle slaw, edamame succotash, and not-so-exciting (but always yummy) mac & cheese. *1134 E. 54th Street, 466-1853*

— Lindsey Hubbard

PHOTOGRAPH BY E. ANTHONY VALAINIS

Almost Famous

Neal Brown is the next big thing. Just ask his servers.

BY CHRISTINE SPEER

At his new place, L'Explorateur, Neal Brown is either running the tightest ship of servers in the city, or he's hired himself a gaggle of groupies. More often than not, it feels like the latter at the shiny Broad Ripple startup, as servers wax poetic about the seviche from Brown's "awesome" raw bar and rave about his "clever" twist on ramen noodles (soba noodles in a chicken consomme served with a little packet of herbs Brown dried himself).

Certainly the menus Brown puts together twice monthly inspire devotion. The offerings are unlike anything else in the city, a sort of French-Asian-Indiana hybrid with dishes ranging from Indiana duck and dumplings to diver scallops with wakame salad. Over a series of visits, we dined on a number of entrees—a buttery ruby trout; a dense biscuit piled with lobster meat and doused in a salty brown gravy; a deliciously thin carpaccio of Hamachi served with grated horseradish, chili oil and wasabi roe; a trio of rabbit-confit steamed dumplings in a soy-infused consumme. There were some misses in the batch—the dumplings, though appetizing, made for a meager $23 meal, and the playfully dubbed "lobster bisc" just made us thirsty—but it was all such a brave change from the norm that the crew's adoration for their captain at this place is well-earned.

If nothing else, the servers were right to enthuse over the seviche—one of the best dishes of the summer. Brown doesn't even mess around with wontons for dipping; the tender bits of scallop marinated in a mix of lime juice, avocado, onion and cilantro (and topped with a crust of crumbled blue-corn tortilla chips and hundreds of tiny red chili roe) are good enough to fork up on their own.



Drinking chocolate

Brown, who's worked in kitchens at the erstwhile Tavola di ToSa, H_2O Sushi and Brugge Brasserie, comes off as laid-back—a good-looking young guy who wanders the restaurant in his chef's whites and blue jeans, grinning as he chats up the customers. But he's obviously putting a lot of work into running the place right. The restaurant looks lovely, its walls painted in cool hues (except for the bar, painted a bright indigo), its hardwood floors polished, and each table decked with a single bloom. The ambience reflects the food—spare, pointed, simple.

And then, of course, there's that staff. Servers here seem to approach their job with genuine joy: Patrons with reservations are seated at a table with a handwritten name card welcoming them; all plates are set down in unison by a crew of servers; every employee can describe in detail each entree (as they should, actually, because the descriptions on the menu are lacking). They've eaten the food—you can tell—and now they're ready to spread the gospel of L'Explorateur.

PHOTOGRAPHY BY E. ANTHONY VALAINIS



Brown skips the traditional wafers with his seviche of scallop, instead adding crunch with a layer of blue-corn-chip crumbles.

For all its charms, though, the place might be a bit of a harder sell than they think. First obstacle? Location. Stashed on an off-the-beaten-path cul-de-sac, the small restaurant is not a place you'd just happen upon en route to somewhere else—people who find it are those who are looking. And if they're looking for lots of food, they're going to be disappointed. Not all the entrees are as spare as the dumplings; some, like a crunchy cornmeal-crusted skate wing on white beans and pancetta, are downright belt-busting. But regardless of the entree, what you order is what you get—and nothing more. A tiny amuse kicks off the meal, but diners shouldn't expect the gratis salads or veggie sides that most restaurants offer. You get the feeling Brown doesn't want something as obvious as, say, a dinner roll to besmirch the more creative fruits of his labor.

What keeps it all from slipping into pretension, though, is the obvious fun he's having with the food. Of course, the risks Brown takes make gaffes that much more obvious: The ramen noodle dish fell flat, a pile of mushy soba noodles in a broth made fishy by overcooked tuna. And one can't help but wonder if the diners who will pay $28 for the "Kick his ass Sea Bass!" entree are the same diners who will understand the reference to the Jim Carrey movie *Dumb and Dumber*.

But other gambles pay off, and beautifully. One night, an oyster-mushroom ravioli substituted thinly shaved beets for pasta, and its raisin-and-caper butter sauce was surprisingly satisfying paired with the sage that sat under the ravioli. Even the bar includes a few bold and well-made decisions, where obscure Asian beers and cold sakes pair well with the raw bar's oysters and seaweed salads. When the menu's this interesting, it's hard not to be swayed by the *joie de vivre* of it all, and experiment (or, *ahem*, explore)—though this may apply mostly to those unfazed by dropping $10 on a fancied-up version of a 62-cent noodle dish.

On one visit, I ordered a drinking chocolate for dessert. Served in a dainty shrunken mug, the chocolate fell somewhere between a rich mousse and a milky pudding, and I sucked it up through a tiny straw, along with the freshly whipped cream that rested on top. The waiter who had brought it to me stayed tableside, watching, until I hit the curveball: Brown had sprinkled the smooth, sweet dessert with tongue-twitching spicy red paprika. I laughed, partly because it was delicious, but mainly because it felt so good to be surprised. The waiter smiled, still watching, as I ate the rest of it. He was probably thinking, "Yep, another believer." ●

E-mail: cspeer@indymonthly.emmis.com

A PERFECT MEAL

TABLE
An intimate seat by the windows in the small secondary dining room

APPETIZER
Seviche of scallop

ENTREE
Any of Brown's fish dishes—most are perfectly balanced

WINE
Dreamy Clouds, a sweet, dry sake





Hamachi carpaccio

L'EXPLORATEUR

6523 Ferguson St., 726-6906
www.dinelex.com

HOURS Tuesday through Thursday 5 to 10 p.m.; Friday and Saturday 5 p.m. to midnight

CUISINE A French/Asian/contemporary fusion with a Hoosier bent: Regional farmers, fishmongers, cheesemakers and wine purveyors provide the bulk of ingredients for a menu that ranges from cornmeal-crusted skate wing to scallops with wakame salad and red chili roe.

PRICES Raw bar $8 to $15; salads and appetizers $8 to $17; entrees $22 to $30; three-course tasting menu paired with wine available upon request for $65 a person

ATMOSPHERE The sleek space befits the modern, creative food served within. Two dining rooms and one marble-topped bar seat a mix of Broad Ripple residents and farther-flung foodies, and the overall ambience is cool and quiet, save the fall of footsteps on the shined hardwood floors.

PEDIGREE L'Explorateur may be 35-year-old Neal Brown's first restaurant, but many locals know his work from the once-great Tavola di ToSa, as well as from H_2O and Brugge Brasserie, where he worked as a sous-chef.

SERVICE Passionate and knowledgeable.

IF YOU LIKE THIS PLACE, TRY Elements, R Bistro, H_2O Restaurant & Sushi Bar

The Finest Seafood



Flown in Fresh Every Day!

THE OCEANAIRE®

Seafood Room

30 South Meridian Street
Indianapolis, IN 317/955-BASS

Valet Parking Available
www.theoceanaire.com


Quattro Cantone

Slice, Slice, Baby

The scene? The schtick? Fuhgeddaboudit. At Goodfella's, it's all about the pizza.

BY LIZ JOSS

Way back in 2002, Hazel Dell Parkway was a gleaming stretch of concrete used only by the few people living in the shiny new subdivisions lining the road and the occasional Keystone commuter looking for a route less traveled. One lone strip center broke up the monotony, and one lone restaurant was in that strip: Goodfella's Old World Brick Oven Pizza and Pasta Restaurant & Bar.

Today, Carmel's Hazel Dell is a well-traversed artery, and all kinds of eateries have popped up to serve the growing population. So how does Goodfella's measure up when it's no longer the only game around? Remarkably well, if you keep in mind the trick to enjoying a Goodfella's meal: Ignore the silly name and somewhat plain-Jane atmosphere and save your oohs and aahs for the 'za.

Founded in Staten Island in 1993, the Goodfella's chain quickly became a favorite in the competitive world of New York pizzerias. (When Rudy Giuliani was in Indy in 2002, he ordered out from Goodfella's rather than chance any of our hometown pizzerias.) Goodfella's founders started selling franchises in 1998, but so far, the company appears to have only a handful of stores outside New York—with Carmel as the chain's only Midwestern link. Since opening, the northside restaurant has changed owners and doubled in size, including the addition of an outdoor patio. The pizzeria added live music last summer, and at press time had plans to initiate a Sunday brunch.

The regular menu offers a range of salads, pastas, sandwiches, and even steaks and salmon, but it's pizza that's the draw. And rightfully so: The menu trumpets the firm's three award-winning pizzas, especially the Pizza alla Vodka, a standout with a thin-but-crunchy, foldable crust topped with a vodka cream sauce, fresh mozzarella, mushrooms, prosciutto and peas. For those families who can't agree on toppings, the Quattro Cantone is ideal: It's one pizza divided into quadrants by ropes of hot pizza dough, which are delicious all by themselves. Sausage is a good choice for at least one of the sections—spicy but not overwhelming, with links cut into meaty slices rather than crumbles—and sliced zucchini and fresh broccoli stalks are welcome additions to more-traditional veggie offerings.



So what if most of the waiters seem to be high-school kids, and the black vinyl booths and dark wood of the dining room are rather blah? Look, *paisano*, you're really just here for the food. ●

EATER'S DIGEST

GOODFELLA'S RESTAURANT & BAR • 13190 Hazel Dell Pkwy., Carmel, 663-0055 **HOURS** Lunch 11 a.m. to 4 p.m. daily; dinner 5 to 9 p.m. daily. **MENU** Italian standards—various pizzas, fish, chicken, steak, eggplant Parmigiana—and wings. **RECOMMENDED** Wings and pizza, particularly the Pizza alla Vodka and the Quattro Cantone.

PHOTOGRAPHY BY E. ANTHONY VALAINIS

YOU DON'T HAVE TO GO TO A MUSEUM TO SEE FINE PAINTING.



LET OUR TALENTED CRAFTSMEN TURN YOUR HOME OR OFFICE INTO A WORK OF ART.
ON TIME. ON BUDGET. CALL 423-0000 OR VISIT CONNORPAINTING.COM.

CONNOR *fine painting*

Restaurants

$$$$ average entree more than $20 • **$$$** average entree $10 to $20
$$ average entree $5 to $10 • **$** average entree less than $5
R reservations accepted • **W** wheelchair accessible

Downtown **318** • Northeast **322** • Northwest **331** • North Suburban **333** • Southwest **336**
Southeast & South Suburban **336** • West Suburban **338** • East Suburban **338**

Indianapolis Monthly's dining directory is compiled by our editors, who visit restaurants anonymously and review them independent of advertising or other considerations. Diners are encouraged to report their restaurant experiences and check out an even more comprehensive guide to Indy eateries at www.indianapolismonthly.com.

Downtown

14 WEST
American innovative • A mix of European, Asian and American influences results in a menu that includes panko-crusted chicken, duck satay and an omelet of the day. ***Dinner daily. 14 W. Maryland St., 636-1414. R, W $$$$***

120 WEST MARKET FRESH GRILL
American • The Hilton's restaurant serves gussied-up Hoosier favorites—sausage subs and shrimp with grits-cakes, to name a few—made from local seasonal ingredients. ***Breakfast daily; lunch Mon.–Fri.; dinner Mon.–Sat. 120 W. Market St., 972-0600. R, W $$$***

THE ABBEY
Coffeehouse • Everything we liked about the old Abbey—wraps, soups, fresh-baked cookies—in a spiffed-up location. ***Breakfast, lunch, dinner and late-night selections daily. 825 N. Pennsylvania St., 269-8426. W $$***

AESOP'S TABLES
Mediterranean • Bright colors, wrought-iron furniture and banks of windows set the stage for a menu with more vegetarian entrees than most local restaurants. ***Lunch and dinner daily. 600 Massachusetts Ave., 631-0055. R $$$***

AGIO
Italian and Mediterranean • Housemade bread and a stellar baked goat-cheese appetizer all but ruin our appetite every time we go to this Italian eatery with a swinging bar. ***Dinner daily. 635 Massachusetts Ave., 488-0339. R, W $$$$***

AMICI'S
italian • Amici's blends old-neighborhood charm (ornately painted walls, vintage neon signs and a jukebox) with rustic entrees such as lasagna made with generous amounts of mozzarella. ***Dinner daily. 601 E. New York St., 634-9400. R, W $$***

BAZBEAUX PIZZA
Gourmet pizza • House-made sauces and dough shine in combinations such as quattro formaggio (four cheeses, bacon and mushrooms) and bbq chicken. Sandwiches and salads are also a hit. ***Lunch and dinner daily. 334 Massachusetts Ave., 636-7662. W $$***

BISTRO TCHOPSTIX
Pan-Asian • This stylish eatery in the Capital Center offers both Korean and Japanese fare. Don't miss the exquisite bento box or the spicy volcano sushi roll. ***Lunch and dinner Mon.–Fri. 251 N. Illinois St., 636-9000. R, W $$$***

THE BOSPHORUS
Turkish • The Bosphorus serves Middle Eastern cuisine, including tabouli and our favorite, stuffed grape leaves. The satellite TV lets you watch Turkish news, and weekday lunch specials are a great deal. ***Lunch and dinner Mon.–Sat. 935 S. East St., 974-1770. R $$$***

BOURBON STREET DISTILLERY
Cajun and Creole • Rub elbows with politicos and financiers over crawfish etouffee or a pulled-pork sandwich. ***Lunch and dinner daily. 361 Indiana Ave., 636-3316. R $$***

BUCA DI BEPPO
Italian • Walls are loaded with Italian-American pop-culture bric-a-brac, and entrees during dinner are meant to serve four (though lunch features individual portions). Parties may reserve the "pope table." ***Lunch and dinner daily. 35 N. Illinois St., 632-2822. R, W $$$***

CAFE @ RAY
Deli • This charmer on the corner of Ray and Meridian serves nourishing sandwiches, salads and soups. Don't miss the gluttonously grand "Big G" sandwich, ciabatta bread loaded with five types of meat with a side of the orzo salad. ***Lunch and dinner Mon.–Thurs.; dinner only Sat.–Sun. 946 S. Meridian St., 636-2233. R, W $$***

CAFE NORDSTROM
American • The third-floor cafe's bright atmosphere and efficient staff make it a popular lunch spot. Try the—mmm—lemon squares. ***Breakfast and lunch Mon.–Sat. 49 W. Maryland St. (Circle Centre), 636-2121 ext. 1610. W $$***

CANARY CAFE
American • A quiet spot to read the paper; most patrons are regulars, and the waitstaff know them by name. Breakfast staples are served throughout the day. ***Breakfast and lunch daily. 621 Fort Wayne Ave., 635-6168. W $***

CHARLIE & BARNEY'S CHILI PARLOR
American • A casual place known for burgers as well as its chili. Order at the counter and then load 'er up at the fixings bar. ***Lunch and dinner Mon.–Sat. 225 E. Ohio St., 637-5851; 101 W. Washington St., 636-3101. W $$***

CIRCLE CITY BAR & GRILLE
American innovative • Conventioneers and diners at this attractive hotel restaurant choose from a new menu of well-seasoned, wood-grilled entrees such as pork chops, seafood and steaks. ***Breakfast, lunch and dinner Mon.–Fri.; breakfast and dinner Sat.; breakfast Sun. 350 W. Maryland St. (Indy Marriott Downtown), 822-3500. R, W $$$***

CITY CAFE
American • Chef Brad Royal's cafe is a tucked-away little urban retreat with gourmet sandwiches and breakfasts. Try the grilled cheese or French toast. ***Breakfast and lunch Mon.–Sat. 443 N. Pennsylvania St., 833-2233. $$***

THE CLADDAGH IRISH PUB
Irish pub fare • This lively bar is long on Hibernian charm, and patrons are smitten with the pub's thick Irish stew made with Guinness Stout and tender chunks of beef. Must be 21 or over. ***Lunch and dinner daily. 234 S. Meridian St., 822-6274. R, W $$$***

DATSA PIZZA
Pizzeria • The space is spare, but the pies are loaded. Ask for the signature "Datsa pizza." ***Lunch and dinner Mon.–Sat. 907 N. Pennsylvania St., 423-3940. R, W $$$***

DEANO'S RESTAURANT AND WINE BAR
American • This casual neighborhood restaurant offers lighter fare—gourmet shrimp pizza, cheese and meat trays, desserts—in addition to more than 150 labels, plus worth-it wine and beer tastings. ***Lunch and dinner Tues.–Fri.; dinner only Mon.–Sat. 1112 Shelby St., 423-3754. W $$$***

DECADENT BY DESIGN CAFE
American • A bright Fountain Square bistro serving made-to-order sandwiches and salads with tropical touches. ***Breakfast Sat.; lunch and dinner Mon.–Fri. 1043 Virginia Ave., 638-2967. R, W $$***

DUNAWAY'S PALAZZO OSSIGENO
Italian and Mediterranean • This restored art-deco gem offers entrees such as grilled hanger steak and seared scallops. Grab a table on the roof for a lovely view. ***Lunch and dinner Mon.–Fri.; dinner only Sat. and Sun. 351 S. East St., 638-7663. R, W $$$$***

THE EAGLE'S NEST RESTAURANT
American and Continental • You're on top of the world at this revolving rooftop restaurant with a starscape ceiling and 360-degree view of the city. The bird's-eye view. ***Lunch and dinner Mon.–Fri.; dinner only Sat. 1 S. Capitol Ave. (Hyatt Regency), 616-6170. R, W $$$$***

EL SOL DE TALA
Mexican • The patriarch of Indy's Mexican restaurants operates two locations; the Union Station locale draws downtown bureaucrats and homesick expatriates with some of Indy's best guacamole. ***Breakfast, lunch and dinner daily. 39 W. Jackson Pl., 636-8252. R, W $$***

ELBOW ROOM PUB & DELI
American • The dark pub is a perfect setting for soups, sandwiches, and after-work R&R. ***Lunch and dinner daily. 605 N. Pennsylvania St., 635-3354. R, W $$***

ELEMENTS
American innovative • One of the best restaurants in the city, Elements serves up sensibly portioned nouvelle fare, allowing guests to sample several courses. Don't miss the soups or the lovely, inventive desserts. ***Dinner Tues.–Sat. 415 N. Alabama St., 634-8888. R, W $$$$***

FOUNTAIN DINER
American • Located in the restored Fountain Square Theatre complex, the diner is the perfect spot to sip malted milkshakes after a round of duckpin bowling. ***Breakfast, lunch and dinner daily. 1105 E. Prospect St., 686-6019. W $***

GIORGIO'S PIZZA
Pizza • The best slice of cheese pizza in town, plus darn good calzones and salads. Note: At lunch, the place fills up fast. ***Breakfast, lunch and dinner Mon.–Sat. 9 E. Market St., 687-9869. W $***

GREEK ISLANDS RESTAURANT
Greek • This eatery is packed with downtown workers at lunch, and its dinners draw regulars



SMALL CHANGE

BY ANY OTHER NAME

Yes, the Broad Ripple Seafood Shack still exists—just don't call it a seafood shack.

When a sign on Westfield Boulevard reading **"Canal Point Grill"** replaced the one that had always read **"Broad Ripple Seafood Shack,"** it seemed to indicate that a new restaurant had taken the place of the two-year-old Monon seafood fixture. In fact, the Shack had simply tacked on a few entrees aimed at landlubbers—a bone-in pork chop, a Black Angus burger, select steaks and sandwiches—and changed its moniker to jibe with the more diverse menu. Owner Rob Sabatini also added a few landlocked appetizers—spinach-artichoke dip, potato skins, and a fresh veggie-and-cheese plate. But make no mistake: The Grill is still a seafood joint (phew!), with the same daily specials (halibut, sockeye and tilapia, among others), the same oysters on the half-shell (at just a buck an oyster), and the old favorite, the simple grilled-pineapple-and-mahi kabob (pictured). ***832 E. Westfield Blvd., 253-7898***

—Meghan McCormick

who share spanakopita and saganaki while catching an hourly belly-dancing show. ***Lunch Mon.–Fri.; early dinner Mon.–Thurs.; dinner Fri.–Sun. 906 S. Meridian St., 636-0700. R, W $$–$$$***

HOAGLIN TO-GO CAFE & MARKETPLACE

Cafe and deli • Sublime cafe fare (and takeaway) in a sunny, noisy setting crowded with suits, ladies who lunch and artsy Mass Ave types. Don't miss the egg-salad sandwich, or the beautiful desserts you can choose from the pastry case. ***Breakfast and lunch daily; market and coffee bar open 'til 8 p.m. Mon.–Sat. 448 Massachusetts Ave., 423-0300. W $$***

HOT TUNA

Seafood • Conventioneers tend to be this hotel restaurant's best customers, but in-the-know locals appreciate the chef's attention to fresh fish and exceptional soups. ***Breakfast, lunch and dinner daily. 40 W. Jackson Pl. (Omni Severin Hotel), 687-5190. R, W $$$***

IARIA'S ITALIAN RESTAURANT

Italian • This family favorite, open since 1933, serves pizza, pasta and giant antipasto salads in a dining room of glass block and green-painted cinderblock walls. ***Lunch Tues.–Fri.; dinner Tues.–Sat. 317 S. College Ave., 638-7706. R, W $$$***

IKE & JONESY'S

American • This spot sports a '50s diner feel, with glass block and a soundtrack of rock classics. Try the burgers and milkshakes. ***Lunch and dinner Mon.–Fri.; dinner Sat. 17 W. Jackson Pl., 632-4553. R, W $$***

INDIA GARDEN

Northern Indian • We're never disappointed with the richly spiced curries and chewy naan. Don't miss the nav ratan vegetable dish or the rice pudding. ***Lunch and dinner Mon.–Sat. 143 N. Illinois St., 634-6060. R, W $$$***

L.S. AYRES TEA ROOM

American • With chicken velvet soup, clown sundaes and a toy chest, the old L.S. Ayres Tea Room has been faithfully reconstructed in the Indiana State Museum. ***Lunch daily. 650 W. Washington St. (Indiana State Museum), 234-2469. Reservations required. W $$***

MACNIVEN'S RESTAURANT & BAR

Scottish • MacNiven's has Scottish favorites such as steak pies, fish and chips, Scotch eggs, top-rate burgers, and haggis—plus more than 100 beers and ales in a boisterous atmosphere. ***Lunch, dinner and late-night Mon.–Sat. 339 Massachusetts Ave., 632-7268. W $$***

MCCORMICK & SCHMICK'S

Seafood • The swank spot offers a huge selection of fresh fish (flown in twice daily) prepared in dozens of ways. Try the scallops or the Atlantic salmon, and don't miss the pecan pie with huge hunks of chocolate for dessert. ***Lunch and dinner Mon.–Fri.; dinner daily. 110 N. Illinois St., 631-9500. R, W $$$***

MIKADO RESTAURANT & SUSHI BAR

Japanese • On the rare occasions we stray from the sushi and order Mikado's udon or fish at this peaceful, Zen-like restaurant, we're never sorry. ***Lunch and dinner daily. 148 S. Illinois St., 972-4180. R, W $$$–$$$$***

MILANO INN

Italian • Established in 1934, the restaurant features a menu of belly-busting family favorites such as manicotti and spaghetti with clam sauce. Regulars love the antipasto. ***Lunch and dinner Mon.–Sat.; dinner only Sun. 231 S. College Ave., 264-3585. R, W $$$***

MO'S A PLACE FOR STEAKS

Steakhouse • Just up the street from Conseco Fieldhouse, Mo's has the classic steakhouse

strut and kickin' Manhattans. Try the lobster bisque and the mighty filet. ***Dinner Mon.–Sat. 47 S. Pennsylvania St., 624-0720. R, W $$$$***

MORTON'S, THE STEAKHOUSE
Steakhouse • Diners enjoy the meticulous service, perfect steaks and wonderful dessert soufflés. ***Dinner daily. 41 E. Washington St., 229-4700. R, W $$$$***

THE OCEANAIRE SEAFOOD ROOM
Seafood • This art-deco seafood palace delivers a decadent array of fresh fish and shellfish. Don't miss chef Ryan Nelson's whole Arctic char or the ever-changing selection of Atlantic and Pacific oysters. ***Lunch Mon.–Fri.; dinner daily. 30 S. Meridian St., 955-2277. R, W $$$$***

PALOMINO
American innovative • Business titans share a dining room with Circle Centre shoppers. Everybody loves the chopped salad and rigatoni Bolognese. Bonus: the best margaritas in town. ***Lunch Mon.–Sat.; dinner daily. 49 W. Maryland St., 974-0400. R, W $$$***

R BISTRO
American innovative • Mixing American, British and Continental influences and using local ingredients, chef and owner Regina Mehallick cultivates a following with weekly changing dishes such as duck with spinach and blueberry port sauce and rich buttermilk pie. ***Lunch Mon.–Fri.; dinner Wed.–Sat. 888 Massachusetts Ave., 423-9312. R, W $$$–$$$$***

RALPH'S GREAT DIVIDE
American • Try the tasty potato soup topped with bacon and cheese at this Lockerbie hangout. ***Lunch and dinner Mon.–Fri. 743 E. New York St., 637-2132. R (for dinner only) $$$***

THE RATHSKELLER
German and American • There's a reason that the city's oldest restaurant (est. 1894) is a perennial favorite: The Rathskeller remains true to its German roots. Try the tangy lentil stew with an amber Rathskeller ale. ***Lunch and dinner daily. 401 E. Michigan St. (Athenaeum), 636-0396. R, W $$$***

RED EYE CAFE
American diner • Thick sandwiches, salty waffle fries and breakfast served 24/7 attract club kids after the bars close, but Red Eye is also popular with office workers chowing down at lunchtime. ***250 S. Meridian St., 972-1500. W $$***

THE RESTAURANT AT THE CANTERBURY
American innovative • The hotel restaurant is a wood-paneled hideaway where guests dine on fine china and drink from long-stemmed glasses. Cuisine is equally elegant, with top-quality ingredients and classical preparations. ***Breakfast, lunch and dinner daily. 123 S. Illinois St. (Canterbury Hotel), 634-3000. R, W $$$$***

RESTAURANT AT THE VILLA
Pan-Mediterranean • The Italianate manse (with a spa and B&B) has one of the most romantic dining rooms in Indy, and a Mediterranean menu to complement the architecture. ***Lunch and dinner Mon.–Sat. 1456 N. Delaware St., 916-8300. R $$$$***

RESTAURANT DU SOLEIL
French • This brasserie, located inside the prestigious Conrad hotel, serves smart dishes served in a sophisticated setting. Try the roasted halibut with braised oxtail and roasted salsify. And don't skip dessert—the sorbets are spectacular. ***Breakfast, lunch and dinner daily. 50 W. Washington St., 713-5000. R, W $$$$***

ROCK BOTTOM RESTAURANT & BREWERY
American • This sprawling eatery has reliable housemade beers (the seasonals are especially tasty) plus fancy mac-and-cheese, salmon fish-n-chips, brick-oven pizzas, and huge salads. Lunch and dinner daily. *10 **W. Washington St., 681-8180. R, W $$$***

RUTH'S CHRIS STEAK HOUSE
Steakhouse • Baby-boomers in cashmere jackets lounge casually in the uber-swanky bar, waiting for you to finish your sizzling, butter-topped steak so they can get on with their own bacchanalia. ***Dinner daily. 45 S. Illinois St., 633-1313. R, W $$$$***

ST. ELMO STEAK HOUSE
Steakhouse • Since 1902, Indy residents—as well as presidents, athletes and movie stars—have packed St. Elmo's tables, filling the air with a cacophony of conversation and clanking cutlery. Don't miss the famous shrimp cocktail with sinus-searing cocktail sauce. ***Dinner daily. 127 S. Illinois St., 635-0636. R, W $$$$***

SANTORINI GREEK KITCHEN
Greek • Santorini has a leg up on the competition with buttery pita and Chef Taki Sawi's dishes that you won't find at other Greek spots, including fried tomato balls and saganaki shrimp. ***Lunch and dinner Mon.–Sat. 1417 Prospect St., 917-1117. R, W $$$***

SCHOLARS INN GOURMET CAFE & WINE BAR
American innovative • Cool decor and dishes—and Thursday-night half-price martinis—have made this a popular gathering place for young and old. Try the pork chop with cranberry chutney. ***Lunch and dinner Mon.–Fri.; dinner only Sat.; brunch Sun. 725 Massachusetts Ave., 536-0707. R, W $$$***

SHAPIRO'S DELICATESSEN
Deli • Now more than a century old, Shapiro's has become an institution thanks to its piled-high sandwiches, chicken soup—with noodles or matzo balls—and dreamy cheesecakes. ***Breakfast, lunch and dinner daily. 808 S. Meridian St., 631-4041. W $$***

NEW IN TOWN



BEHIND THE MUSIC

It's farther than most Indy folks tend to travel for dinner, but **Bleecker Street**, a new restaurant on Cicero's charming Jackson Street, is worth a couple extra bucks in gas money. The name references the famed 1960s music row in Greenwich Village, and the shtick works: Menus are printed on the back of old record sleeves, Simon-and-Garfunkel posters line the walls, and bathrooms are labeled for "Jonis" (as in Mitchell) and "Bobs" (as in Dylan). Servers are casual but competent, and the lineup, though nothing we haven't seen before (pork chops, steak, crabcakes, ginger-glazed salmon) is beautifully plated and tastes good. The hits? A fried portobello appetizer (crunchy without, juicy within); a mahi fillet served in a heavy butter sauce over mashed potatoes; and a dense, sweet English-toffee bread pudding with caramel and a cinnamon-sprinkled vanilla-bean ice cream—a *solid gold* hit, that one. *10 **W. Jackson St., Cicero, 984-4200*** —*Christine Speer*


Steak... Martinis... & Jazz...
SULLIVAN'S
steakhouse
SULLIVAN'S
steakhouse
INDIANAPOLIS
3316 East 86th Street
317.580.1280
OPEN FOR LUNCH • BANQUET SPACE AVAILABLE
ANCHORAGE 907.258.2882
DENVER 303.295.2664
CHICAGO 312.527.3510
DALLAS 972.267.9393
KING OF PRUSSIA 610.878.9025
AUSTIN 512.495.6504
NAPERVILLE 630.305.0230
HOUSTON 713.961.0333
INDIANAPOLIS 317.580.1280
WILMINGTON 302.479.7970
CHARLOTTE 704.335.8228
BATON ROUGE 225.925.1161
PALM DESERT 760.341.3560
RALEIGH 919.833.2888
TUCSON 520.299.4275
WWW.SULLIVANSTEAKHOUSE.COM





Indianapolis MONTHLY

ONLINE

For the biggest and best events and happenings visit: www.indianapolismonthly.com

Restaurants

SHELBI STREET CAFE & BISTRO
American innovative • This colorful cafe serves a great Thai pizza with peanut sauce, chicken, scallions and red peppers. ***Breakfast Mon.–Fri.; lunch Mon.–Sat.; dinner Wed.–Sat. 1105 Shelby St., 687-4857. R, W $$$***

SHULA'S STEAKHOUSE
Steakhouse • You can't go wrong with the steaks at this clubby shrine to Coach Shula and his titans. Take advantage of the valet parking rather than the hotel lot—it's a better deal. Breakfast, lunch and dinner daily. ***50 S. Capitol Ave. (Westin Hotel), 231-3900. R, W $$$$***

SIDE STREET DELI
Deli • Small, neat Side Street offers quality sandwiches (any of which can be grilled), fresh-made soups and huge salads. ***Breakfast and lunch Mon.–Fri. 2066 N. Illinois St., 972-0655. R, W $$***

SLIPPERY NOODLE INN
American • Said to be Indy's oldest watering hole, the Noodle offers blues every night and a savory pepper-steak sandwich topped with SN's signature Jim Beam sauce. ***Lunch Mon.–Fri.; lunch and dinner Sat.; dinner only Sun. 372 S. Meridian St., 631-6974. Must be 21. R, W $$$***

STARS SANDWICH MARKET
Sandwiches • Imagine a fridge filled with fresh, cellophane-wrapped sandwiches and you've got the idea behind Stars. Hungry? Add a salad, soup, bag of chips or cookie ***Breakfast and lunch Mon.–Fri. 116 N. Delaware St., 822-9999. $$***

SUSHI ON THE ROCKS
Asian • The restaurant located on the first floor of Ice Lounge bar serves a full-scale Asian-inspired menu, including teriyaki, sashimi and sushi, among other things. ***Lunch and dinner Mon.–Friday; dinner only Sat. 235 S. Meridian St., 536-1500. R, W $$$***

URBAN ELEMENT
American • This smart family-run cafe offers coffee, snacks and sandwiches. Try the chicken salad, with cilantro, apples, walnuts and grapes, or the grilled grouper. ***Lunch and dinner Tues.–Sat. 901 N. Pennsylvania St., 423-2938. R, W $$***

VITESSE
Tapas/Caviar • This less-formal counterpart to the Conrad's Restaurant du Soleil is a restaurant/bar with gourmet coffee and speciality pastries at breakfast, a buffet with carving station at lunch, high tea in the afternoon, and tapas, oysters and caviar throughout the evening. ***Breakfast, lunch and dinner daily. 50 W. Washington St., 713-5000. R, W $$–$$$$***

VITO'S PIZZA & PASTA
Pizza • The humble downtown luncheonette sells hefty, solid slices of New York–style pizza, as well as hearty stromboli and calzones. ***Lunch and dinner (until 6 p.m.) on weekdays. 74 W. New York St., 916-9010. W $$***

YATS
Cajun • Daily offerings of Cajun and Creole stews with rice and crusty bread. Lunch and dinner are yummy and cheap—just $5.50, or $6.50 for a mix of two. ***Lunch and dinner daily. 659 Massachusetts Ave., 686-6380. W $***

Northeast

INCLUDES BROAD RIPPLE, CASTLETON, KEYSTONE AT THE CROSSING, NORA, SOUTH BROAD RIPPLE AND MERIDIAN-KESSLER

ADOBO GRILL
Mexican • This Chicago import serves food unlike any other Mexican place's—plantains

RADIO NOW 93.1

Taste of Mass Ave

September 9, 2006

On the east end of Mass Ave.

3PM-10PM

EXPERIENCE THE BEST OF MASS AVE IN SIGHTS, SOUNDS, AND FLAVORS!

SCHEDULED TO APPEAR

Josh Hoge!

Hear him perform his smash hit "360" live on stage!

Featuring fantastic food from the best restaurants on Mass Ave! Restaurants like Yats, Scholars Inn, Hoaglin To Go Café, R Bistro, Elements, The Rathskeller and many more!

Mass Ave

Riley Development Corporation Area

dinner. concert.



do 'em both

Come out for an evening at Music Mill and discover the shortest distance between incredible food and great live music. It'll make you wonder why the two were ever separated in the first place.

Voted Indy's #1 Live Music Venue by NUVO readers!

music mill

RESTAURANT • BAR | CONCERTS • EVENTS

themusicmillvenue.com

82nd Street In Clearwater Crossing

317.841.4930

with smoky mole sauce and cilantro-marinated halibut with a corn-saffron salsa. The scene is loud and lively, and the air is filled with the rattle of ice as waiters shake and serve margaritas. *Dinner daily; brunch Saturday and Sunday. 4939 E. 82nd St., 915-9990. R, W $$$*

ALE EMPORIUM

American • This tavern serves sandwiches, pizza and an extensive list of brews. Game days are lively, smoky affairs. *Lunch and dinner daily. 8617 Allisonville Rd., 842-1333. W $$*

AMBROSIA

Italian • Famous for its matriarch's hearty dishes, Ambrosia serves fresh pastas and zesty sauces. Try the goat-cheese pie. *Dinner daily. 915 Westfield Blvd., 255-3096. R, W $$$*

ARISTOCRAT PUB

International • This neighborhood hangout offers solid pub fare and a great selection of draught beers. *Lunch and dinner daily; brunch Sun. 5212 N. College Ave., 283-7388. R, W $$*

ASAKA JAPANESE RESTAURANT AND SUSHI BAR

Japanese • At Asaka, you'll find an extensive menu of sushi and udon, calm environs, and an international crowd. *Lunch Tues.–Fri.; dinner Tues.–Sun. 6414 E. 82nd St., 576-0556. R, W $$$*

BAZBEAUX PIZZA

Gourmet pizza • See Downtown listing. *Lunch and dinner daily. 811 E. Westfield Blvd., 255-5711. W $$*

BD'S MONGOLIAN BARBECUE

Stir-fry • Assemble your own dish from a buffet of raw ingredients and sauces, then hand over your customized bowl to the folks working the grill. *Lunch and dinner daily. 3838 E. 82nd St., 585-0700. R (for 6 or more), W $$$*

BENIHANA

Japanese • This Japanese-steakhouse chain features tableside preparation, and specialties include hibachi-cooked meat, teriyaki, sushi and sake. *Lunch and dinner daily. 8830 Keystone Crossing Rd., 846-2495. R, W $$$$*

BINFORD CAFE

American • The best biscuits and gravy in town are a highlight of this small cafe. Try the omelets. *Breakfast Tues.–Sun.; lunch Tues.–Fri. 6404 Rucker Rd., 466-9631. R, W $*

BINKLEY'S KITCHEN & BAR

American • This neighborhood hangout features cozy dining rooms, two swinging bars, and a gigantic menu of salads, burgers, pizza, pasta, steaks and more. Try the Binkley burger, fries and a root-beer float. *Lunch and dinner daily. 5902 N. College Ave., 722-8888. R, W $$$*

BLACKWOOD'S MONON CAFE

American • Order breakfast all day at this small cafe located just off the Monon. The knothole eggs—fried in the center of cored slices of Italian bread—are a good reason to get out of bed on a Saturday morning. *Breakfast and lunch Tues.–Sun. 1403 E. 86th St., 202-3447. R, W, $$.*

BONEFISH GRILL

Seafood • We've yet to meet a seafood-lover who doesn't like this fast-growing chain. Try the rich, spicy Bang Bang shrimp, the wood-grilled fish filets and the Key lime pie. *Dinner daily. 4501 E. 82nd St., 863-3474. R, W $$$*

BROAD RIPPLE BREWPUB

British pub fare • A beer-lover's hangout in the manner of a traditional British pub, plus a menu with plenty of vegetarian options. *Lunch and dinner Mon.–Sat.; dinner Sun. 842 E. 65th St., 253-1739. W $$$*

BROAD RIPPLE STEAKHOUSE

Steakhouse • With its understated masculine



14 West Maryland St. | 317.636.1414

New American Cuisine

Experience the infusion of the freshest ingredients with French, Asian and Italian influences prepared by one of the finest chefs in the city.

NOW OPEN FOR LUNCH AND DINNER

14 WEST
restaurant



THE SUITES at 14 WEST





Welcome to The Suites at 14 West, located on the top two floors of 14 West Maryland Street.

Our suites are perfectly suited for the traveling executive who demands first class accommodations, but is burned out on the typical hotel experience. If you want or need privacy and exclusivity and require a convenient downtown location, then the Suites at 14 West is your hotel.

If you are planning to attend a convention or just visiting the city for a weekend get-away, look no further. The Suites at 14 West is just steps away from world class shopping, theatre, night clubs and of course, dining in our exciting new restaurant 14 West.

CALL TODAY FOR A GET-AWAY THAT YOU'LL NEVER FORGET!

317.635.4922

decor and menu to match (hunks of beef paired with pasta creations), this place is the ideal backdrop for the young man about town. *Dinner Mon.–Sat. 929 E. Westfield Blvd., 253-8101. R $$$$*

BRUGGE BRASSERIE
Gastropub • Brugge features housebrewed Belgian-style beers, steamed mussels, crepes, pickled herring and crusty French bread. Try the pommes frites with the restaurant's homemade dipping sauces. *Lunch and dinner Mon.–Sat. 1011 E. Westfield Blvd., 255-0978. W $$$*

BUCA DI BEPPO
Italian • See Downtown listing. *Lunch and dinner daily. 6045 E. 82nd St., 842-8666. R, W $$$*

CAFE NORA
Southern European • Cafe Nora offers soothing ambience despite being on one of the city's busiest streets, plus a nice selection of Spanish and Mediterranean entrees. Whether you order ravioli or fish stew, end with the traditional tres leches cake. *Lunch Mon.–Sat.; dinner daily. 1300 E. 86th St., 571-1000. R, W $$$*

CAFE PATACHOU
American innovative • Patachou is a haven of unfussy foodie goodness, culminating in thick omelets made with premium ingredients (smoked Gouda? or creamy alouette?) and the city's best cinnamon toast. *Breakfast and lunch daily. 4911 N. Pennsylvania St., 925-2823; 8691 River Crossing Blvd., 815-0765. W $$*

CANAL POINT GRILL
Seafood • Regulars know this place as the Broad Ripple Seafood Shack; an expanded menu and a name change were just part of a recent makeover. No worries, though—fans still feast on buckets of boiled shrimp, po'boys with beer-battered fries, and spicy seafood gumbo with hush puppies. *Lunch and dinner daily. 832 E. Westfield Blvd., 253-7898. R, W $$$*

THE CAPRI
Italian • Spacious Capri offers one of the city's most distinctive dining rooms. Steaming soups are made from a vegetable base or chicken stock (instead of heavy creams), and luscious pastas more often feature tomato sauces than Alfredo. *Lunch Mon.–Fri.; dinner daily. 2602 Ruth Dr., 259-4122. R, W $$$*

CHALKIES RESTAURANT & BILLIARDS
American • This nonsmoking pool hall offers satisfying eats like the seared-tuna appetizer and Buffalo chicken wrap, plus an impressive and diverse selection of microbrews that changes weekly. *Dinner daily. 5603 E. 82nd St., 813-3222. R, W $$$*

CIBO RISTORANTE ITALIANO
Italian • Cibo replaced hip Vizion with more-casual fare (pasta, seafood, steak) and atmosphere—but the two-story wine tower remains. *Dinner Mon.–Sat. 5252 E. 82nd St., 577-9570. R, W $$$*

CORNER WINE BAR
American • This place has a fresh, eclectic American menu with a killer cheesesteak sandwich. But you'll also be happy sharing a bottle from the impressive cellar. Lunch and dinner daily. *6331 Guilford Ave., 255-5159. R $$$*

DA BLUE LAGOON
Caribbean • This small eatery serves a satisfyingly spicy jerk pork and a tasty fried tilapia—and plenty of other authentic cuisine, as well as a lunch buffet. *Lunch and dinner daily. 5168 N. College Ave., 924-9410. W $$*

DADDY JACK'S
American • A friendly gathering place for steaks, burgers, fresh fish, pasta and stir-fry. *Lunch and dinner Mon.–Sat. 9419 N. Meridian St., 843-1609. R, W $$*

D'VINE A WINE BAR
American innovative • This plush wine bar serves several standout appetizers and desserts, plus it offers a Champagne bar and more than 450 wines. *Appetizers and desserts 5 p.m. to close, Tues.–Sat. 2727 E. 86th St., 466-1117. R, W $$$*

EDDIE MERLOT'S
Steak • The warm decor features lots of stained glass, and the extensive menu includes luscious peppercorn filets and broiled shrimp topped with crab and bleu cheese. *Dinner daily. 3645 E. 96th St., 846-8303. R, W $$$$*

FAMOUS JACK'S
Burgers • Jack's has hand-pounded burgers served on English muffins, home fries with cheddar and bacon, and pics of all the celebrity Jacks any Nicholson, Chan or Kennedy fan could ask for—plus a bar. *Lunch and dinner Tues.–Sat.; dinner only Mon. 3855 E. 96th St., 705-1624. W $$*

FLEMING'S PRIME STEAKHOUSE & WINE BAR
Steakhouse • Indy's newest steakhouse sets itself apart with a sleek, hip interior. Expect excellent service and the best sauteed mushrooms in town. *Dinner daily. 8487 Union Chapel Rd., 466-0175. R, W $$$$*

FRANKIE'S BBQ
Barbecue • A South Bend–based chain with saucy pulled pork and chicken so moist it slides right off the bone. *Lunch and dinner daily. 3705 N. Illinois St., 921-9906. W $$*



G.T. SOUTH'S RIB HOUSE
Barbecue • South's is a haven of smoked ribs and pulled-pork sandwiches. Carryout by the pound. *Lunch and dinner Mon.–Sat. 5771 E. 71st St., 849-6597. R (for 8 or more), W $$*

H2O RESTAURANT AND SUSHI BAR
Japanese innovative • The dinner lineup at this hip sushi spot stresses fun over self-importance, while the setting is stylishly simple (stainless-steel chopsticks and concrete floor). The tuna tartare appetizer and all the desserts are to die for. *Dinner Tues.–Sat. 1912 Broad Ripple Ave., 254-0672. R, W $$$*

HEIDELBERG HAUS
German • Patrons seat themselves at this bakery and diner lined floor-to-ceiling with gewgaws. Try the kassler rippchen, a smoky-flavored pork chop, or the regionally renowned bratwurst, and don't forget a piece of rich Heidelberg cake. *Breakfast and lunch daily. 7625 Pendleton Pike, 547-1230. W $$*

HELLAS CAFE
Greek and American • Blue-and-white Hellas is a bit cliche, but it has delicious hummus, exceptional oven-roasted potatoes and very few empty tables. *Lunch Mon.–Sat.; dinner daily. 8501 Westfield Blvd., 257-6211. R, W $$$*

HISAGO
Japanese • Karaoke is the name of the game at Hisago. The food is good, but the private rooms and performance area are the main draws. *Lunch and dinner Mon.–Sat. 4779 N. Post Rd., 898-2188. W $$$*

HOGHEAD'S BBQ
Barbecue • This restaurant has roots in Pittsboro, Indiana, but tastes like the real Southern thing, with hickory-smoked ribs (seasoned with a made-from-scratch rub), pulled chicken doused in a homemade sauce and sweet fried biscuits. *Lunch and dinner daily. 6420 Cornell Ave., 257-4644. W $$*

HOLLYHOCK HILL
American • No use consulting a menu here; platters of corn, bacony green beans, butter-topped mashed potatoes and fried chicken are the only way to go. *Dinner Tues.–Sun. 8110 N. College Ave., 251-2294. R, W $$$*

ILLINOIS STREET FOOD EMPORIUM
Bakery/Deli • The pastries are prepared fresh at this Indy institution. Try the chicken salad on a flaky croissant for lunch, followed by a velvet torte or apple fritter for dessert. *Breakfast and lunch Mon.–Sat. 5550 N. Illinois St., 253-9513. W $$*

INDIA GARDEN
Northern Indian • See Downtown listing. *Lunch and dinner daily. 830 Broad Ripple Ave., 253-6060. R (for large groups) $$*

THE JAZZ KITCHEN
American and Latin • Dave Allee's restaurant/club hosts jazz and a weekly Latin dance party. Call ahead if you want the paella: It takes an hour to prepare. *Dinner Mon.–Sat. 5377 N. College Ave., 253-4900. R (weekends only), W $$*

KEYSTONE GRILL
Seafood • One of the first restaurants in town to offer fresh fish to landlocked Hoosiers, this spot knows its sea bass. Check out the lively Sunday brunch. *Lunch and dinner daily. 8650 Keystone Crossing, 848-5202. R, W $$$$*

KHOURY'S RESTAURANT
Greek and Middle Eastern • Tasteful decor sets off dishes such as the lemony, tangy avgolemon soup at this popular Greek spot. Don't miss the traditional gyro—a star—or the exceptional hummus. *Lunch daily; dinner*



So many oysters.

So little time.

McCORMICK&SCHMICK'S
SEAFOOD RESTAURANT

110 North Illinois St. • At the Corner of Illinois & Market St.
INDIANAPOLIS
(317) 631-9500

FINAL WEEKS

CRADLE OF CHRISTIANITY
TREASURES FROM THE HOLY LAND
Building Bridges of Understanding

A WORLD PREMIERE



Cradle of Christianity: Treasures from the Holy Land is made possible in part by the generous support of:

Cradle of Christianity: Treasures from the Holy Land is organized by The Israel Museum, Jerusalem and the Maltz Museum of Jewish Heritage

MALTZ MUSEUM OF JEWISH HERITAGE

An American Story

2929 Richmond Road
Beachwood, Ohio 44122
Phone: 216.593.0575
www.MaltzJewishMuseum.org

ADVANCE TICKETS RECOMMENDED
877.665.4849

GROUP TOURS:
216.593.0575 groupsales@mmjh.org

CANTERBURY HOTEL



Welcome to
The Canterbury

- Elegant event space
- Award-winning culinary staff
- Parties for up to 180 people

Book your rehearsal dinner and reception now and receive a complimentary guestroom.



123 S. Illinois Street
Indianapolis, IN 46225
Contact: David Ragon
317.634.3000
or email
DavidR@canterburyhotel.com

Tues.–Sun. 1850 E. Broad Ripple Ave., 251-8610. R, W (for 6 or more) $$$

KONA JACK'S
Seafood • Owner Jim Thompson was an Indy sushi pioneer, and he remains committed to absolute freshness. Try the spicy, satisfying Shrimp Bubba. *Lunch Mon.–Fri; dinner Mon.–Sat. 9413 N. Meridian St., 843-1609. R, W $$$*

THE LEGEND
American • Irvingtonians like this place for hearty comfort foods. Don't miss the lunchtime mac-and-cheese. *Lunch Mon.–Sat.; dinner Tues.–Sat. 3614 E. Washington St., 536-2028. $$*

LOON LAKE LODGE
American • Animatronic raccoons chatter overhead while servers deliver hearty platters of prime rib, elk steaks, pan-fried walleye and pork tenderloin. *Lunch and dinner daily. 6880 E. 82nd St., 845-9011. R, W $$$*

LULU'S RESTAURANT & COCKTAILS
American innovative • The food is pleasing, the decor creative and the service exceptional. Don't miss the top-notch salads and prime filet. *Lunch Tues.–Fri.; dinner Tues.–Sat. 8487 Union Chapel Rd., 251-5858. R, W $$$*

MAMA CAROLLA'S
Italian • Soft lighting, stucco walls and gracious servers lure diners, as does the bruschetta piled with tomato and ribbons of mozzarella. *Dinner Tues.–Sat. 1031 E. 54th St., 259-9412. W $$$*

MARCO'S
American and Italian • Cozy restaurant and neighborhood sports bar collide. Try the pesto‖: fried ravioli with cheese stuffing and pesto sauce. *Lunch Mon.–Fri; dinner Mon.–Sat. 2380 E. 54th St., 257-7000. R, W $$$*

MEDITERRANO CAFE
Middle Eastern, Greek and Persian • Mediterrano serves great Eastern fare. *Lunch Mon.–Fri; dinner Thurs.–Sat. 5941 E. 86th St., 595-0399. R, W $$$*

THE MELTING POT
Fondue • Come here for an award-winning wine cellar and a lively atmosphere, but don't come if you're in a hurry: The complete fondue experience takes a good two hours. *Dinner daily. 5650 E. 86th St., 841-3601. R, W $$$$*

MIDTOWN GRILL
American • Diners find a bright dining room and nouvelle cuisine featuring steaks and



MARKET WATCH

POP THE CORK

Mass Ave celebrates the opening of a long-awaited wine shop.

After the yearlong promise (via a sign at 878 Mass Ave) that it was "coming soon," **Deano's Vino Gourmet Groceries and Wine Shop** has at last opened its doors to downtown oenophiles. An adjunct to Fountain Square's **Deano's Vino Restaurant and Bar**, the market is owner Dean A. Wilson's second try at a wine shop; he closed the first to open his eatery. He pegged Mass Ave as the new store's site ages ago, he says, but was too busy as a restaurateur to take on the role of grocer. Now, though, the eatery's stable, and the shop's off the ground, selling high-end meats, cheeses, breads and beers, as well as a wide range of labels—many of which are served in the restaurant, such as the popular Benton Lane Pinot Noir ($25.99) and the obscure Vinum Chenin Blanc ($13.99). Wilson also supports other local entrepreneurs with the market: Look for Stanton Coffee (of Indianapolis), Breadsmith breads (of Broad Ripple) and The Best Chocolate in Town (of Franklin) stocked alongside the French cheeses and Belgian beers. *878 Massachusetts Ave., 972-8466* —*L.H.*



Reis·Nichols

Fashion Mall Commons • Indianapolis

(317) 255-4467

BREITLING

1884

INSTRUMENTS FOR PROFESSIONALS™

"Quite simply the best Restaurant in the state..."
-Indianapolis Monthly

Joseph Decuis



Open Tuesday - Saturday
Lunch: 11:30 - 2:00
Dinner: 5:30 - 10:00
Reservations Requested
Joseph Decuis &
Inn at Joseph Decuis
Main Street
Historic Roanoke, Indiana
Exit 96B off I-69 North
260-672-1715
www.josephdecuis.com

Antique European Picture Frames
Gilding
Frame and Furniture Conservation
Architectural Gilding
Archival Matting and Framing

Easter Conservation Services Ltd.

Antique European Picture Frames • Gilding
• Frame and Furniture Conservation
• Architectural Gilding
• Archival Matting and Framing
Hours: Tuesday - Friday 11 to 6, Saturday 11 to 5
317-396-0885
5208 College, Indianapolis



SUBSCRIBE
ONLINE OR OFFLINE . . .
whichever is more convenient to you.
1.888.403.9005
www.indianapolismonthly.com
Indianapolis MONTHLY

Restaurants

fish. *Lunch Mon.–Fri; dinner Mon.–Sat. 815 E. Westfield Blvd., 253-1141. R, W $$$$*

MISSISSIPPI BELLE
American Southern • Patrons enjoy Southern fare—fried chicken, barbecue ribs, buttery mashed sweet potatoes, greens and sweet tea—in a casual setting. *Lunch and dinner Tues.–Sun. 2170 E. 54th St., 466-0522. W $$*

MUSIC MILL
American eclectic • The eatery half of the restaurant/music-venue combo features an extensive menu of appetizers, salads, sandwiches and entrees. Try the spicy suzzas. *Lunch and dinner daily. 3720 E. 82nd St., 841-1850. W $$$*

NAKED TCHOPSTIX
Pan-Asian • See Downtown listing for Bistro Tchopstix. *Lunch and dinner daily. 6253 College Ave., 252-5555. R, W $$$*

NORTHSIDE NEWS CAFE
American • Adjoining the best newsstand in town, this cafe offers soups and sandwiches—the Miami Herald Cuban is outstanding. *Breakfast and lunch daily; early dinner Mon.–Sat. 5406 N. College Ave., 254-8110. $$*

OH YUMMA! BISTRO
American innovative • Seasonal offerings at this cheery bistro have included goat-cheese ravioli and pan-seared duck. Sip sangria daily during tapas. *Lunch and dinner Tues.–Sat. 5615 N. Illinois St., 251-5656. R $$$*

PLUMP'S LAST SHOT
American • Owned by Milan hoops star Bobby Plump, this place lives and breathes basketball. Watch a game inside or on the deck, but order a juicy, thick breaded tenderloin. And on Tuesday nights, listen to live bands. *Lunch and dinner daily. 6416 Cornell Ave., 257-5867. W $$*

RIPPLE BAGEL & DELI
American • More than 80 sandwiches are on the menu of this cheery village cafe on Broad Rippie's main drag. *Breakfast, lunch and dinner daily. 850 Broad Ripple Ave., 25-STEAM. W $$*

RUTH'S KEYSTONE CAFE
American • Breakfast is the way to go at this northside independent—the omelets are packed with smart ingredients (nicoise olives and Brie, to name a couple), and the house pastry, the iefse, is a thin, sugared, buttered potato flatbread—delicious. *Breakfast and lunch daily. 3443 E. 86th St., 466-0770. W $$*

SAKURA JAPANESE RESTAURANT
Japanese • The first local Japanese eatery to make it big, the place still packs them in for sushi and noodle dishes. Try the deep-fried tofu. *Lunch and dinner Mon.–Sat.; dinner Sun. 7201 N. Keystone Ave., 259-4171. R, W $$$*

SANGIOVESE RISTORANTE
Italian • Sangiovese has winsome details, excellent service and a not-to-be-missed goat-cheese torta. *Dinner Mon.–Sat. 4710 E. 82nd St., 596-0731. R, W $$$*

SAPPORO JAPANESE STEAK HOUSE & SUSHI
Japanese • Sapporo offers hibachi tables, a sushi bar and satisfying, dependable Japanese fare here. *Lunch Mon.–Fri.; dinner daily. 6342 E. 82nd St., 570-7333. R, W $$$*

SCHOLARS INN BAKEHOUSE
American • Sandwiches, salads, soups and desserts are served in a sofa-strewn atmosphere that invites dalliances. Take home a sackful of scones. *Breakfast, lunch and dinner daily. 701 Broad Ripple Ave., 726-1000. W $$*

SHALIMAR INDIAN RESTAURANT
Northern Indian • Shalimar is a favorite for

curries set to a tabla soundtrack. *Lunch and dinner daily. 1043 Broad Ripple Ave., 465-1100. R, W $$*

SHANGHAI LIL
Chinese and Japanese • Shanghai Lil is a red-draped haven for authentic Asian fare—including some of the best steamed dumplings in town—and dim sum on weekends. *Lunch and dinner daily. 8505 Keystone Crossing, 205-9335. R, W $$$*

SNOOTY FOX
American • The service is friendly, and the dependable, no-frills food draws an empty-nester crowd. You'll love the bean soup and the fried perch in a sandwich or as dinner. *Lunch and dinner Mon.–Fri.; dinner only Sat. 1435 E. 86th St., 257-6033. R, W $$*

SOME GUYS
Gourmet pizza • Patrons here eat wood-fired, thin-crusted pies from Fiestaware plates. Salads topped with housemade dressing and mozzarella are favorites, along with one of the city's best lasagnas and tiramisus. *Lunch Tues.–Fri.; dinner Tues.–Sun. 6235 Allisonville Rd., 257-1364. W $$*

SPICE INDIA
Indian • A great lunchtime buffet, a long menu of dinnertime favorites and a well-stocked Indian market next door will always draw us back. *Lunch buffet and dinner Tues.–Sun. 9546 Allisonville Rd., 849-2996. R, W $$$*

SULLIVAN'S STEAKHOUSE
Steakhouse • You feel like a king at Sullivan's. And though the cuts of meat are exceptional, it's really the iceberg wedge and lobster tempura appetizer you'll remember. *Lunch Mon.–Fri.; dinner daily. 3316 E. 86th St., 580-1280. R, W $$$$*

TASTE CAFE & MARKETPLACE
Cafe • Foodies gladly wait in line for Taste's picture-perfect Belgian waffles, bread pudding made from leftover pastries and pommes frites with garlic aioli. *Breakfast and lunch daily. 5164 N. College Ave., 925-2233. W $$*

THAI CAFE
Thai • The restaurant balances sweet and salty in favorites such as chicken lemongrass soup and pad thai. One caveat: Service is spotty. *Lunch and dinner Tues.–Sat. 1041 Broad Ripple Ave., 722-1008. W $$*

THAI TASTE
Thai • A quiet atmosphere and efficient service are the main draws of Thai Taste. You'll like the pad thai, made with lots of peanuts. Lunch Tues.–Fri; dinner Tues.–Sun. 5353 E. 82nd St., 578-9722. R, W $$

3 SISTERS CAFE
American innovative • We don't know what's more likeable, the variety of veggie entrees or the array of breakfast options at this sunny little eatery. *Breakfast and lunch daily; dinner Mon.–Sat. 6360 Guilford Ave., 257-5556. W $$*

UNION JACK PUB
American • Union Jack, specializing in thick-crust pizzas and basic pub foods, is a longtime Broad Ripple favorite. *Lunch and dinner daily. 924 Broad Ripple Ave., 257-4343. R, W $$*

USUAL SUSPECTS
American • A candlelit restaurant on Broad Ripple's busy Guilford Avenue, this newcomer serves both upscale pub fare (sandwiches) and more complex pasta and fish dishes. *Dinner Tues.–Sun. 6319 Guilford Ave., 251-3138. W $$$*

WASABI ON 82ND STREET
Japanese • Wonderful execution of traditional Japanese fare and vivid, modern decor. You'll love the housemade sauces. Lunch and dinner *Mon.–Sat. 5025 E. 82nd St., 594-1188. R, W $$$*

WHEN EDDIE MET SALAD
Salad • Eddie's serves up made-to-order salads from a colorful smorgasbord of ingredients. *Lunch and dinner Mon.–Sat.; lunch only Sun. 3855 E. 96th St., 574-1926 W $$*

YATS
Cajun • See Downtown listing. *Lunch and dinner Mon.–Sun. 5363 N. College Ave., 253-8817. No credit cards. W $*

Northwest

ABUELO'S MEXICAN FOOD EMBASSY
Mexican • The upscale chain has a butter-yellow walls, soft lighting and a blue sky painted in the tray ceiling—plus a menu of creative Latin dishes. Try the bacon-wrapped shrimp stuffed with jalapeños and cheese. *Lunch and dinner daily. 5910 W. 86th St., 876-0250. R, W $$$*

AMALFI RISTORANTE ITALIANO
Italian • Mario DiRosa's dinners emphasize classic preparations and superior ingredients. Homemade focaccia bread and a low overall garlic factor separate this cheerfully elegant restaurant from all the italian upstarts and wannabes. *Lunch and dinner Mon.–Fri.; dinner only Sat. 1351 W. 86th St., 253-4034. R, W $$$*

ARNI'S
American • A casual atmosphere—especially popular with big groups—for pizza, sandwiches, pasta and burgers. *Lunch and dinner daily. 3443 W. 86th St., 875-7034. R, W $$*



ATHENS ON 86TH
Greek • Athens on 86th offers weighty combo platters— good for the indecisive—and some of the best dolmades in Indy. ***Lunch and dinner daily. 2284 W. 86th St., 879-8644. R, W $$***

BOATHOUSE GRILL
American • Model ships and stuffed marlins set the right tone for this nautically themed hangout. Bar-food favorites like loaded potato skins and crispy fish sandwiches are the way to go. ***Lunch and dinner daily. 6225 W. 56th St., Ste. 900, 328-8812. W $$***

BOULEVARD PLACE CAFE
American • This quaint eatery serves some of everything, but go for the house-specialties: ike's Chicken and apple pie. ***Breakfast, lunch and dinner daily. 4155 Boulevard Place, 283-2233. W $$***

DARUMA
Japanese • A broad selection of fish entrees makes this a good choice for those who prefer their fish cooked rather than sashimi-style. ***Lunch and dinner Mon.–Fri.; dinner only Sat. and Sun. 3508 W. 86th St., 875-9727. R, W $$$***

EH FORMAGGIO
Pizzeria/Deli • Here, the dough, mozzarella and sauces are housemade with a family recipe, the calzones are faithful to their East Coast origins, and the oven is authentically wood-fired. ***Lunch and dinner Sun.–Fri. 5510 Lafayette Rd., 328-1122. W $$***

EL MOROCCO
Moroccan • Surrounded by opulent decor, diners share platters of hearty North African cuisine. Don't miss the kabobs and the fluffy couscous at the weekday lunch buffet—which is a nice deal. ***Lunch Tues.–Fri. and Sun.; dinner Tues.–Sun. 1260 W. 86th St., 844-1104. R, W $$$***

INDIA PALACE
Northern Indian • Lentil stew, garlicky tomato-cream sauces and tender meats highlight this restaurant's richly spiced menu. Try the battered onion bhaji. ***Lunch and dinner daily. 4213 Lafayette Rd., 298-0773. R, W $$***

IRON SKILLET
American • Guests pass bowls of green beans and whipped potatoes with chicken gravy, while biscuits make the rounds alongside piping-hot fried chicken. ***Dinner Wed.–Sat.; lunch and dinner Sun. 2489 W. 30th St., 923-6353. R, W $$***

MARBLE'S SOUTHERN COOKERY
Soul food • Get in line for Southern favorites such as fried chicken, pork chops and barbecue ribs. ***Lunch and early dinner Fri., Sat., Sun. 2310 Lafayette Rd., 687-0631. R, W $$***

OAKLEYS BISTRO
American innovative • Chef Oakley prepares amazing European-inspired dishes for his seasonal menus. Stars have included savory tarts and bacon-wrapped scallops. Don't forget to make a reservation. ***Lunch and dinner Tues.–Sat. 1464 W. 86th St., 824-1231. R, W $$$***

PUCK'S
American innovative • The Indy Museum of Art restaurant, owned by Wolfgang Puck, delivers culinary masterpieces befitting the artistic environs. Try the smoked-salmon "pizza" and any of the fabulous chocolate desserts. ***Lunch Tues.–Sat.; dinner Thurs.–Sat.; brunch Sun. 4000 N. Michigan Rd., 955-2315. R, W $$$***

RICK'S CAFE BOATYARD
American • Rick's is known for live music, good drinks, tasty appetizers—but most of all for its gorgeous view. ***Lunch and dinner daily. 4050 Dandy Trail (Eagle Creek), 290-9300. R, W $$$$***

ROCK BOTTOM RESTAURANT & BREWERY
American • See Downtown listing. ***Lunch and dinner daily. 2801 Lake Circle Dr., 471-8840. R, W $$$***

RUBEN'S QUE
Soul food • This tiny BBQ joint serves Southern-style ribs, catfish, wings, perch and fried veggies cooked up by an Alabama native. ***Lunch and dinner Tues.–Sun. 2440 Lafayette Rd., 423-7001. W $$***

RUSSIA HOUSE RESTAURANT
Russian • Ballet costumes adorn the walls of this Russian restaurant. Try the borsch and the satsivi chicken appetizer. ***Dinner Mon.–Sat. 1475 W. 86th St., 876-7990. R, W $$$***

SALVATORE'S RISTORANTE
Italian • Salvatore's has a friendly ambience and familiar Italian fare: big slabs of lasagna and great housemade minestrone, plus a $10 wine deal on Wednesday nights. ***Dinner daily. 1268 W. 86th St., 844-9144. R, W $$$***

SAN REMO GRILLE
Continental • Remo beckons the old days of fine dining, complete with worldly maitre d' and tableside preparations. ***Dinner Mon.–Sat. 3850 DePauw Blvd. (Holiday inn), 871-5630. R, W $$$***

SAWASDEE
Thai • One of the best Thai joints in town, Sawasdee serves our favorite pad thai, drunken noodles and chicken satay with an extra helping of good cheer. ***Lunch Mon.–Sat.; dinner daily. 1222 W. 86th St., 844-9453. R, W $$***

SHEN YANG
Chinese • Shen Yang specializes in Hong Kong and North Chinese cuisine, and features a great weekend dim sum menu. ***Lunch and dinner daily; dim sum daily, 11 a.m.–3 p.m. 3902 Georgetown Rd., 280-1978. R, W $$***

SQUEALERS AWARD-WINNING BBQ
BBQ • Specialties here are Southern-style smoked meats, ribs, pulled pork, beef brisket and chicken. ***Lunch and dinner Mon.–Sat. 5515 W. 86th St., 871-7427. W $$***

TAMALE PLACE
Mexican • The wonderful handmade chips and tamales are available for carryout only. ***Mon.–Sat. 9 a.m.–6 p.m. 5242 Rockville Rd., 248-9771. $***

THAI HOUSE
Thai • Classic preparations of pad thai, thom yum and other Southeast Asian favorites. ***Lunch Tues.–Fri.; dinner daily. 8431 N. Michigan Rd., 871-0023. R, W $$***

UDUPI CAFE
Southern Indian • The city's only South indian eatery is also a great vegetarian restaurant with inexpensive, authentic specialties and a standout weekend buffet. Try the dosai, a fried crepe stuffed with a potato-and-onion filling.

MARKET WATCH



A LITTLE BIT OF SOUL (FOOD)

A southside dive brings the Big Easy up to Indy.

The French Quarter Cajun Bar & Grill doesn't look very promising: It's a dim, pokey bar on South Meridian that offers little more than a few types of bottled beer and a dozen-or-so booths for diners. But the chef—a New Orleans native who moved here a year before Katrina wrought her fury on his hometown—proves once again that looks can be deceiving. The seafood gumbo is impressive, brimming over with shrimp, chicken, sausage and whole crab legs; the jambalaya is a lovely melange of rice, tomatoes, onion and spicy slices of sausage; and the blackened catfish (pictured) and jalapeño-cornbread muffins were exactly the dishes we fell for the last time we were in Dixieland. *2137 S. Meridian St., 780-0070* —*C.S.*

Lunch and dinner Tues.–Sun. 4225 Lafayette Rd., 299-2127. R, W $$

UNION JACK PUB
American • See Northeast entry. *Lunch and dinner daily. 6225 W. 25th St., Speedway, 243-3300. R (Mon.–Fri.), W $$*

THE WORKINGMAN'S FRIEND
American • This legendary near-westside pub makes for noisy meals of tenderloins, beer-battered onion rings and one of the city's tastiest burgers—try the double with cheese and a schooner of beer. Cash only. *Lunch Mon.–Sat.; dinner Mon.–Fri. 234 N. Belmont Ave., 636-2067. W $*

North Suburban

INCLUDES CARMEL, FISHERS, GEIST, NOBLESVILLE, ZIONSVILLE

96TH STREET STEAKBURGERS
American • A gleaming burger joint serving only the basics—burgers, fries, shakes—all made fresh as soon as you order. *Lunch and dinner daily. 4715 E. 96th St., 844-6351. W $$*

A2Z CAFE
American • Extra-fluffy omelets, apple-stuffed crepes and fresh-made sandwiches encourage lingering at this small neighborhood cafe. *Lunch daily. 4705 E. 96th St., 569-9349. W $$*

ABUELO'S MEXICAN FOOD EMBASSY
Mexican • See Northwest listing. *Lunch and dinner daily. 14480 Lowes Way, 815-8175. R, W $$$*

ASIAN GRILL
Asian • At Asian Grill, you can take your pick: Will it be Thai, Chinese, Vietnamese, Indian or Cambodian? *Lunch and dinner Mon.–Sat. 74 N. Ninth St., Noblesville, 773-9990. W $$*

BARLEY ISLAND BREWING COMPANY
American • Live music and housemade beer (including zingy root beer) are Barley Island highlights. The menu features dressed-up tavern fare. *Lunch Mon.–Sat.; dinner daily. 639 Conner St., Noblesville, 770-5280. R, W $$*

BAZBEAUX PIZZA
Pizzeria • See downtown entry. *Lunch and dinner daily; 111 W. Main St., Carmel, 848-4488. W $$*

BELLA PIZZERIA
Pizzeria • Bella serves up various types of hot, authentic New York–style slices in a narrow Clay Terrace space. *Lunch and dinner daily; 14550 Clay Terrace Blvd., Carmel, 569-8911. W $$*

BELLA VITA RISTORANTE
Italian • Overlooking Geist Reservoir, Bella Vita offers Italian fare in a sleek atmosphere with live jazz during brunch. *Dinner daily; lunch Fri.–Sun. 11699 Fall Creek Rd., 598-9011. R, W $$$*

BRIX—A ZIONSVILLE BISTRO
American innovative • Brix mixes a comfortable atmosphere with seasonally changing fare made from locally grown ingredients. *Lunch Tues.–Fri.; dinner Tues.–Sat. 65 S. First St., Zionsville, 732-2233. R, W $$$*

BUB'S BURGERS AND ICE CREAM
American • Bub's, right on the Monon Trail, is a charming summertime hotspot with one of the city's best burgers. If you can finish the massive, one-pound "Big Ugly," you get your picture on the wall. *Lunch and dinner daily. 210 W. Main St., Carmel, 706-2827. W $$*

CAFE PATACHOU
American innovative • See Northeast entry. *Breakfast and lunch daily. 4733 E. 126th St., Carmel, 569-0965. W $$*





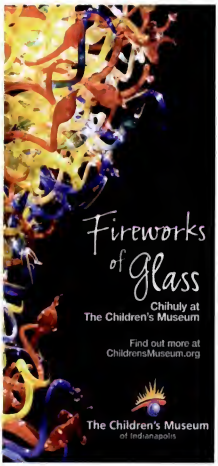




Indianapolis MONTHLY

ONLINE

For the most comprehensive restaurant listings visit:
www.indianapolismonthly.com



Restaurants

CHARLESTON'S RESTAURANT
American • This cozy den is illuminated by gas lights and features wood-grilled fish steaks. Don't miss the grilled pork chop. ***Lunch and dinner daily. 14696 N. U.S. 31, Carmel, 846-5965. W $$$***

CLADDAGH IRISH PUB
Irish pub fare • See Downtown entry. ***Lunch and dinner daily. 3835 E. 96th St., 569-3663. R, W $$$***

THE CLASSIC KITCHEN
Eclectic • A cheery ambience pairs with a deliciously elegant French-inspired menu punctuated with international influences (Haitian pumpkin soup, crepes and rarebit, for example). ***Lunch Tues.–Sat.; dinner Fri. and Sat. 610 Hannibal, Noblesville, 773-7385. R, W $$$$***

COBBLESTONE GRILL
American Innovative • Seafood specials and a well-defined wine list highlight this favorite, where locals gather to hear live music. ***Lunch and dinner Mon.–Sat.; brunch Sun. 160 S. Main St., Zionsville, 873-4745. R, W $$$***

DEETER'S NASCH & NIP
European • Though this is the casual side of the venerable Glass Chimney, Deeter's food is just as carefully prepared. Don't skip the soup course: It's the best in town (try the potato leek). ***Dinner Mon.–Sat. 12901 N. Old Meridian St., Carmel, 844-8300. R, W $$$$***

DOM DI CARLO'S
Pizzeria • Matteo Di Carlo makes dough for excellent New York–style pizzas and extra-garlicky calzones three times daily at his Noblesville pizzeria. Memorable pastas and sauces are also made in-house. ***Lunch and dinner daily, 654 Logan St., Noblesville, 776-6500. W $$***

DOOKZ SPORTS GRILL
American • Dookz is a smoke-free, family-friendly sports bar with must-order homemade mac & cheese. ***Lunch and dinner daily; brunch Sat. and Sun. 3855 E. 96th St., 846-3287. W $$***

FIONN MACCOOL'S IRISH PUB
Irish • This Fishers pub serves Irish stew and Irish brews—but we also like the fish and chips alongside our Smithwick's. ***Lunch and dinner daily. 8211 E. 116th St., Fishers, 863-2100. W $$$***

FRIENDLY TAVERN
American • This restaurant is in an 1875 former blacksmith shop and carriage factory. Order the half-pound cheeseburger made with fresh-ground beef. ***Lunch daily; dinner Mon.–Sat. 290 S. Main St., Zionsville, 873-5772. W $$***

THE GLASS CHIMNEY
Continental • Dieter Puska's perennial standout covers all the fine-dining bases, from classic Continental cuisine to rolling carts and a smart wine list. Try the steak Diana and Dover sole. ***Dinner Mon.–Sat. 12901 Old Meridian St., Carmel, 844-0921. R, W $$$$***

GOODFELLA'S RESTAURANT & BAR
Italian • This East Coast operation serves up creative pizza, standard pasta dishes and, of all things, surprisingly terrific Buffalo wings. ***Lunch and dinner daily. 13190 Hazel Dell Pkwy., Carmel, 663-0055. R, W $$$***

THE HAMILTON RESTAURANT
American • This Noblesville restaurant serves a wonderful crabcake and heavenly desserts. Don't miss the moist, rich hummingbird cake. ***Lunch Mon.–Sat., dinner Wed.–Sat. 933 Conner St., Noblesville, 770-4545. R, W $$$***

KELTIES
American eclectic • This small-but-stylish bistro offers the perfect end to a morning of shopping in Westfield. Try the pecan-crusted

Taste of Home cooking school

fall flavors

Presented By

Clark APPLIANCE

B105.7 SOFT ROCK

Want to learn how you can cook like a pro?

Well then make plans to attend the Taste of Home Cooking School Fall Flavors presented by Clark Appliance and B105.7! Enjoy cooking demonstrations from a Taste of Home Cooking School Culinary Specialist! Shop, trade recipes, grab tasty samples, and register to win some cool prizes!

For more information log on to www.b1057.com!

September 26th, 2006

Primo Banquet & Conference Center
2353 Hadley Road
Plainfield, IN

Doors Open at 5PM

Cooking Demonstration begins at 6:30PM

$8.00 for Admission

chicken salad or the beggars purse. *Lunch Tues.–Fri.; brunch Sun. 102 S. Union, Westfield, 867-3535. R $$*

KINCAID'S FISH, CHOP & STEAKHOUSE
American • This sprawling chain is surprisingly cozy, with giant hunting portraits and dark woods. The seasonal menu does indeed offer fish, chops and steak—but our favorite is the glazed muscovy duck. *Lunch and dinner daily. 14159 Clay Terrace Blvd., 575-9005. R, W $$$$*

KONA GRILL
Polynesian American • A heated patio and daily drink specials make Kona's a hangout. Try the sushi, the best part of the Pacific Rim–inspired menu. *Lunch and dinner daily. 14395 Clay Terrace Blvd., Carmel, 566-1400. R, W $$$*

LA MARGARITA
Mexican • The independent Mexican eatery offers a pared-down menu that centers around lesser-known but authentic entrees. The simple tacos de carne asada and tart nopalito slices are worth the trip. *Lunch and dinner daily. 9435 N. Meridian St., 848-1457. R, W $$*

THE LEVEE
American • Serving seafood, steaks and pasta, this venue features a martini bar and live music on weekends. *Lunch and dinner daily. 20805 Hague Rd., 770-7500. R, W $$$*

LUTZ'S STEAK HOUSE
Steakhouse • Good steaks, big baked potatoes and live music draw regulars to this old-school steakhouse. *Lunch and dinner Mon.–Fri.; dinner Sat. 3100 Westfield Rd., 896-5002. R, W $$$*

MANEKI NEKO
Japanese • Named for the "lucky cat" prosperity symbol, this eatery draws an eclectic crowd. We love the artfully arranged sashimi and the bento box. *Lunch and dinner daily. 2099-B E. Greyhound Pass, Carmel, 844-0702. R, W $$$*

MANGIA
Italian • Warm welcomes and hearty Italian fare continue to lure us to this northside bistro. *Dinner Mon.–Sat. 11594 Westfield Blvd., Carmel, 581-1910. R, W $$$*

MATTEO'S RISTORANTE ITALIANO
Italian • Chef Matteo Di Rosa cooks up superior sauces at his eponymous restaurant. Don't miss the chicken-and-sausage lasagna, the spinach ravioli, and the tartufo for dessert. *Lunch Mon.–Fri.; dinner Mon.–Sat. 40 N. 9th St., Noblesville, 774-9771. R, W $$$*

MELLOW MUSHROOM PIZZA BAKERS
Pizza • Unique pies, big bargain salads and a good beer list in a kid-friendly hippie-dippie setting. What more do you need? *Lunch and dinner daily. 2340 E. 116th St., Carmel, 846-2400. R, W $$*

MITCHELL'S FISH MARKET & BAR
Seafood • Mitchell's serves a huge range of fresh fish and seafood. Try the shrimp cocktail and the seasonal Wild King salmon, Shang-Hai–style. *Lunch and dinner daily. 14311 Clay Terrace Blvd., Carmel, 848-3474. R, W $$$*

PARADISE BAKERY & CAFE
American • Sample the heavenly cookies while you wait for scrambled eggs (we like the ham, broccoli and cheddar), or try the filled croissants and cookies. *Breakfast, lunch and dinner daily. 14550 Clay Terrace Blvd., 575-8600. W $$*

PETERSON'S
American innovative • At the most laid-back of the city's upscale steakhouses, the entrees are routinely flawless, waiters refrain from the hard sell, and the award-winning cheesecakes will send you into a swoon. *Dinner Mon.–Sat. 7690 E. 96th St., 598-8865. R, W $$$$*

RUTH'S CHRIS STEAK HOUSE
Steakhouse • See Downtown listing. *Dinner daily. 9445 Threel Rd., 844-1155. R, W $$$$*

SAHM'S RESTAURANT & CATERING
American • The all-American menu includes steaks, pastas, sandwiches, tenderloins and to-die-for cinnamon rolls. *Lunch and dinner daily. 11590 Allisonville Rd., Fishers, 842-1577. W $$*

SHAPIRO'S DELICATESSEN
Deli and bakery • See Downtown description. *Breakfast Sat. and Sun.; lunch and dinner daily. 918 S. Range Line Rd., Carmel, 573-3354. W $$$*

SOME GUYS PIZZA, PASTA & GRILL
Gourmet pizza • See Northeast entry. *Lunch Mon.–Fri.; dinner daily. 12552 N. Gray Rd., Carmel, 706-8888. W $$$*

TED'S MONTANA GRILL
American • Ted Turner's cowboy-themed eatery offers 23 burgers—beef and bison—plus steaks, pot roast, chicken, meatloaf and fish. Don't miss the skins-on fries. *Lunch and dinner daily. 11490 Clay Terrace Blvd., Carmel, 569-8300. R, W $$$*

VILLAGGIO
Italian • This Zionsville charmer delights with classic Italian favorites. Try the lemon sorbet served in a lemon rind. *Dinner Tues.–Sat. 40 S. Main St., Zionsville, 733-3600. R, W $$$*

WOODYS LIBRARY RESTAURANT
American innovative • Set in a former 1903 Carnegie library, this eatery is famous for its innovative sauces and assortment of fish and meat dishes. *Lunch and dinner daily; brunch Sun. 40 E. Main St., Carmel, 573-4444. R, W $$$*

ZITI'S GOURMET BISTRO
Italian • Ziti's is a salt-of-the-earth stop for hearty pasta dishes and a crave-worthy meatball sub with hand-formed meatballs. *Dinner Mon.–Sat. 9757 Fall Creek Rd., 578-9484. R, W $$*

ZORBA'S
Greek and Middle Eastern • This eatery is a bright, cheerful refuge along Zionsville's brick-paved Main Street with a good gyros platter. *Lunch and dinner Mon.–Sat. 30 N. Main St., Zionsville, 733-0633. R, W $$*

Southwest

CARTER'S ICE HOUSE RESTAURANT & PUB
American • The lunchtime and after-work hangout for generations of clock-punchers, the Ice House serves up juicy breaded tenderloins, catfish and shrimp. *Lunch and dinner Mon.–Sat. 2352 S. West St., 788-7075. W $$$*

CHANTECLAIR
French • This restaurant maintains elegant decor, mannerly service and a menu of classically prepared French cuisine. *Dinner Mon.–Sat. 2501 S. High School Rd. (Airport Holiday Inn), 243-1040. R, W $$$$*

JOHN'S FAMOUS STEWS
American • Don't miss the traditional stews at John's, one of the city's oldest restaurants. *Lunch and dinner Mon.–Sat. 1146 Kentucky Ave., 636-6212. W $$*

THE MARKER
American • Inside the airport Adam's Mark Hotel, The Marker serves upscale cuisine such as prime rib and seafood. *Lunch and dinner daily. 2544 Executive Dr., 381-6146. R, W $$$$*

Southeast & South Suburban

INCLUDES BEECH GROVE AND GREENWOOD

THE ACROPOLIS RESTAURANT & LOUNGE
Greek & American • This small neighborhood hangout serves up authentic, satisfying fare. *Lunch and dinner Mon.–Sat. 1625 E. Southport Rd., 787-8883. R, W $$$*

AUGUSTINO'S
Italian • A classic Italian gathering spot hiding in a strip mall. Go for veggie lasagna and weekend dinner specials. *Lunch Mon.–Fri.; dinner Mon.–Sat. 8028 S. Emerson Ave., 865-1099. R, W $$*

THE BAY WINDOW
American • This luncheon favorite now serves dinner, too. Don't miss the cheese soup and the Reuben. *Breakfast, lunch and dinner Mon.–Sat.; breakfast Sun. 3115 Meridian Park Dr., Greenwood, 882-1330. R, W $$*

BOBBY JOE'S BEEF & BREW
American • Hearty Hoosier classics in a low-key setting, with outdoor patio dining in warm months. *Lunch Mon.–Fri.; dinner daily. 4425 Southport Crossings Way, 882-2333. R, W $$$*

BONEFISH GRILL
Seafood • See Northeast entry. *Dinner daily.*

ARE YOU BEING SERVED?

Let The Dish *feed you the city's restaurant news.*

Get the latest dining gossip (What's new? What's growing? Who's coming? Who's going?) in the new *IM* newsletter, *The Dish*—a weekly e-mail dispatch from the staff of *Indianapolis Monthly*, covering the inside scoop on what's happening in food and drink in the city. Visit www.indianapolismonthly.com to sign up for your free subscription.



1001 N. State Rd. 135, Greenwood, 884-3992. R, W $$$

CHEESEBURGER IN PARADISE
American • This loud, jimmy Buffett–themed eatery has (as expected) great cheeseburgers plus plenty of Caribbean-themed fare. *Lunch Sat.–Sun.; dinner daily. 4670 Southport Crossings Dr., 883-4386. W $$*

EL SOL DE TALA
Mexican • See Downtown listing. *Lunch and dinner daily. 2444 E. Washington St., 635-8252. R, W $$$*

G.T. SOUTH'S RIB HOUSE
Barbecue • See Northeast listing. *Lunch and dinner daily. 4919 S. Emerson Ave., 791-6637. W $$*

LA TRATTORIA
Italian • The pizza and ravioli are decent, but the filet might be the best red meat in Johnson County. And don't miss the focaccia. *Lunch Sat.; dinner Tues.–Fri. 201 N. Madison Ave., Greenwood, 859-0487. R (Fri.–Sat. only) $$$*

LONESOME PINE CAFE
Cafe and deli • This wood-floored charmer is a favorite spot for quiet breakfasts. *Breakfast and lunch Mon.–Fri. 67 N. Madison Ave., Greenwood, 887-8700. R (for 8 or more) W $$*

LUCKY BEAN BISTRO
American • Beech Grove residents come for pastries and housemade soups, salads and sandwiches. *Breakfast, lunch and dinner Mon.–Fri.; breakfast and lunch Sat. 700 Main St., Beech Grove, 782-0522. R, W $*

NAPOLI VILLA ITALIAN RESTAURANT
Italian • The family-run Napoli operation has been at it for a generation, sating the Beech Grove community with ravioli and chicken dishes. *Lunch Mon.–Fri.; dinner Mon.–Sat. 758 Main St., Beech Grove, 783-4122. R, W $$$*

OAKEN BARREL BREWING COMPANY
American • Housemade microbrews highlight this sports bar. And try the waffle-fry nachos. *Lunch and dinner daily. 50 N. Airport Pkwy., Greenwood, 887-2287. R, W $$$*

PIPERS CAFE AND CATERING
American • Pipers has homestyle preparations of meatloaf, beef brisket, and sandwiches crafted with Boar's Head meats and housemade bread. *Lunch Mon.–Fri. State Road 135 and Main Street, Greenwood, 888-7667. R, W $$*

SMOKEHOUSE CAFE
Texas-style barbecue • Greenwood's best spot for smoked and grilled chicken and prime rib cut to order on weekends. *Lunch and dinner daily. 1259 N. State Rd. 135, 884-4870. W $$*

STONE CREEK DINING CO.
American • The focus at this family-friendly eatery is meat, but don't miss the fresh field-greens salads. *Dinner daily; lunch Sun. 911 N. State Rd. 135, Greenwood, 889-1200. R, W $$$*

THAI SPICE
Thai • Excellent pad thai, curry, spring rolls and the tapioca pudding keep this small Greenwood Thai joint packed. *Lunch Mon.–Fri.; dinner daily. 2316 E. County Line Rd., 881-2243. R, W $$*

VITO PROVOLONE'S
Italian • A beloved neighborhood eatery, Vito's keeps 'em coming back with Italian crowd-pleasers. *Dinner daily. 8031 S. Meridian St., 888-1112. W $$$*

THE WILLARD
American • This small-town tavern specializes in hearty, simple sandwiches (we like the marinated ribeye) and pizza. *99 N. Main, Franklin, 738-9991. W $$*





Professionalism, Service & Integrity
Hours: M-F 8:30 a.m. to 5:30 p.m.
Saturday by Appointment

Certified Vehicle Leasing Executives (CVLE's) On Staff

QUALITY LEASING

Serving central Indiana for 48 years

- *Business & Personal Leases From 6 to 60 Months*
- *Leases ANY New or Used Car or Truck*
- *Leases ALL Types of Equipment*
- *Sell Off-Lease Units at Wholesale Prices*
- *The BEST Prices & The BEST Service*
- *QUALITY...Our Name Says it All.*

Call Indiana's Leasing Experts

253-4415

FAX: 259-6831

6320 Guilford Ave in Broad Ripple

Co-designer of the
2005 Indianapolis Monthly Dream Home

COLBY ANTIQUES
& Interiors
DESIGN WITH ANTIQUES IN MIND

SPECIALIZING IN 18TH - 20TH CENTURY CONTINENTAL & ENGLISH ANTIQUES
CHERRI COLBY OWNER/DESIGNER

Tuesday-Saturday 10 a.m. to 4 p.m.
1111 East 61st Street at McNamara Corner • 317.253.2148

WILSON'S AT ONE-LINERS
American • The neighbor to Dave Wilson's comedy club, this is your basic humble pub serving burgers, fries and that State Fair favorite, fried candy bars. *Lunch and dinner Tues.–Fri.; dinner Sat.–Sun. 50 Airport Pkwy., Greenwood, 889-5233. W $$*

West Suburban

BONEFISH GRILL
Seafood • See Northeast entry. *Dinner daily. 55 S. Raceway Rd., Avon, 273-1820. R, W $$$*

BOULDER CREEK DINING CO.
American • Enjoy wood-roasted pizza, steak, seafood and salads in a mountain-lounge atmosphere. *Lunch and dinner daily. 1551 N. Green St., Brownsburg, 858-8100. R, W $$$*

CHARBONOS
Italian-influenced • Patrons find a Mediterranean-courtyard atmosphere and flavorful entrees. Don't miss the banana-split crepes dessert. *Lunch and dinner daily. 128 N. State Rd. 267, Avon, 272-1900. R, W $$$*

GRAY BROS. CAFETERIA
Cafeteria • Gray Bros. specializes in Hoosier home cooking. Customers slide trays and consider the options: Cherry pie or strawberry? Fried chicken or chicken and dumplings? *Lunch and dinner daily. 555 S. State Rd. 67, Mooresville, 831-3345. W $$*

ZYDECO'S 5
Southern Louisiana and Cajun • Zydeco's offers Big Easy fare in a French Quarter setting. Try the crawfish tails, the shrimp with fiery tasso and the banana bread pudding, or go for the jazz Champagne brunch on the first Sunday of every month. *Dinner Thurs.–Sat. 111 E. Main St., Mooresville, 834-3900. R, W $$$*

East Suburban

THE ARBOR CAFE & TEA ROOM
Cafe • Despite the antiques and doily-draped furniture, this cafe serves hearty Hoosier food. Try the French onion soup. *Breakfast and lunch Mon.–Sat.; dinner Thurs.–Sat. 7173 W. U.S. 40, Cumberland, 891-1051. R $$$*

THE BREAD LADIES
Bakery and cafe • All-natural breads and the soups, salads and sandwiches to go with them. *Early lunch Mon.–Fri.; dinner Fri. 5 American Legion Pl., Greenfield, 462-3375. W $$*

CARNEGIE'S
Italian innovative • Descend to the former library's basement and dig into Italian inspired cuisine. Try the roasted-red-bell-pepper soup. *Dinner Tues.–Sat. 100 W. North St., Greenfield, 462-8480. R $$$*

INDIANAPOLIS MONTHLY (ISSN 0899-9538) is published by Indianapolis Monthly, One EMMIS Plaza, 40 Monument Circle, Suite 100, Indianapolis, IN 46204, 317-237-5288.

Issues appear monthly, except semimonthly in May and semimonthly in December, for a total of 14 issues annually. Periodicals postage paid at Indianapolis, Indiana. For subscription inquiries: phone 1-888-403-9005.

Postmaster: Send address changes to *Indianapolis Monthly*, P.O. Box 7782, Red Oak, Iowa 51591.

Copyright © 2005 Emmis Publishing, L.P., a subsidiary of Emmis Communications Corporation, One Emmis Plaza, 40 Monument Circle, Suite 100, Indianapolis, IN 46204. All rights reserved. Reproduction in whole or in part of any text, photograph or illustration without written permission from the publisher is strictly prohibited. Opinions in the magazine are those of the authors and do not necessarily represent management views. The magazine is not responsible for unsolicited manuscripts and photographs.

MEMBER: Audit Bureau of Circulations, City & Regional Magazine Association, Indianapolis Chamber of Commerce, Magazine Publishers of America.



Get the news you need,
from the people you know.
Start your day with Jeff Pigeon,
Terri Stacy and Vince Welch.

News, weather, sports, smiles.

The WIBC Morning News.
Weekdays 5-9AM

Good Mornings!

Greg Garrison is the talk of Indianapolis.
The day's hottest issues.
Always lively. Always compelling.
Telling it like it is.

Garrison. Weekdays 9-12N.

WIBC
NEWSRADIO
1070
Live. Local. First.



webDIRECTORY

FLORIDA VACATION RENTALS

ESCAPE TO OUR ISLAND PARADISE !!
Vacation Rentals — Condos and Homes
From St Pete Beach To Clearwater Beach

Bask in the sun on the top-rated white sand beaches of the world. Our condos and homes give you the space you deserve offering well-designed 1, 2 or 3 bedrooms, living rooms, dining room and fully furnished kitchens. All at a price you can afford!! Call Toll Free 1-800-237-6586.

Travel Resort Services, Inc. • 16401 Gulf Blvd. • Redington Beach, Florida 33708
www.trsinc.com

SHOPPING



Exit 76 Antique Mall
Phone: (812) 526-7676
Hours: 10 a.m. - 6 p.m. Daily
Closed Easter, Thanksgiving, and Christmas
Email: EEXIT76@cs.com
www.exit76antiques.com

TOURISM

Plan your Ohio Getaway.
With so much to see and do, Ohio is a great place to get away from it all for a week or a weekend. Visit DiscoverOhio.com/indy, and use our Custom Itinerary Builder to plan the perfect getaway!
Or call a helpful travel counselor at 1-877-999-OHIO.
www.DiscoverOhio.com/indy

COLON HEALTH/ WEIGHT LOSS

Are you tired? Bloated? Or have an Abdominal pouch you'd like to get rid of? If you'd like to lose inches in the abdominal area, strengthen your immune system and rid your body of toxins, then you'll benefit from colonics!
NEW: Detox and fat burning weight loss program

Natural Rejuvenation
Dr. Terri Hawkins-Fox
Tiffany Hawkins-Adams
6650 W. 10th St.
Indianapolis, IN 46214
317-243-3550
www.naturalrejuvenation.com

CALL NOW FOR QUESTIONS ON HOW TO ADVERTISE YOUR WEB SITE HERE!
317-684-8327

Selective?

You've Finally Met Your Match.

- *Locally Owned and Operated*
- *Hundreds of Marriages*
- *Confidential and Professional*
- *Membership Guarantee*
- *Background Checks for Your Security*

TOGETHER®
Let Us Introduce You.

317-566-0677

www.togetherdating.com



marketplace

for advertisement information call (317) 684-8327
e-mail: pat@indymonthly.emmis.com

antiques

north

ARCHITECTURAL ANTIQUES...Huge selection lighting, mantels, hardware, unique antiques. Monday-Saturday 10am-5pm. (317) 873-2727, 800-916-6777. Colonial Antiques, 5000 W. 96th St., Indianapolis, 46268.

VI WALKER SILVER..."Simply the very best..." Carefully chosen silver, jewelry and antiques for your Home and Friends Monday-Friday 11a.m.-6p.m.; Saturday 10a.m.-5p.m or By Appointment. www.viwalkersilver.com. 5209 N. College In The Shops at 52nd & College. 317-283-3753.

bloomington

BLOOMINGTON ANTIQUE MALL...Bloomington Antique Mall– Indiana's finest collection of America's past. The Greenbrier Room, a beautiful tea room with Olde World decor. The Mall is open daily. 311 West 7th Street, Bloomington, IN. 812-332-2290.

zionsville

BROWN'S ANTIQUES...If you haven't seen Brown's you haven't seen Zionsville. Three buildings nestled in an english garden setting. Featuring quality antiques, gifts and home accessories. 315 North Fifth Street, Zionsville. Monday-Saturday 10a.m.-5p.m. year around. (317)873-2284, www.BrownsonSth.com, 1-888-557-0655.

children's apparel

RABBIT HOLLOW...features fine, classically-styled child-ren's apparel. It specializes in dress wear for holidays, church functions, weddings, and christenings. It is conveniently located in Plainfield, IN, 108 E. Main St. 317-838-8529.

To place your ad in the marketplace contact

PAT WELLS

(317)684-8327 or

pat@indymonthly.emmis.com



Lakeside Inn

State Historical Site,
31 room inn located across the street from a private Lake Michigan beach with breathtaking sunsets. 100' front porch lined with rocking chairs. Weddings, business groups, and retreats. Great relaxing getaway and open year around.

15251 Lakeshore Road
Lakeside, MI 49116
269.469.0600
www.lakesideinns.com

counseling services

JOAN SCHNEIDER, MS, LCSW...Specializing in bereavement Issues for humans and pets, addictions, relationships, abuse recovery. One of Indpls' Top Ranked Therapists– Indpls Monthly 3/2003. 317-259-5703.

home services

ZIONSVILLE LIGHTING CENTER...Great selection of new replacement lamp shades! Lamp repair, restoration, custom-made lamps. New & antique lamps.David Brown & John Spurgeon, proprietors.
85 E. Cedar Street, Zionsville, (317)733-0233.
Mon.-Sat.: 10-5.

organization

PROFESSIONAL ORGANIZING

•kitchens •baths •closets
•office •files •library
•small businesses



Gina Nardi
NARDIART, LLC
317-290-0760
NardiArt@aol.com
http://nardiart.home.comcast.net

Member National Association of Professional Organizers

travel

indiana

WHITE OAKS CABINS AT PATOKA LAKE... New 2 BR Log Cabins w/fireplace, some w/Jacuzzis. Outdoor hot tubs. Beautifully furnished. Serene, secluded, picturesque. Wild life and wild flowers abound! 812-338-3120 www.patokalake.com

florida and south carolina vacation rentals/condos

DESTIN & FT. WALTON BEACH, SCENIC 30-A FLORIDA...Leaving our properties is difficult. Finding one is easy. Beach Homes, Cottages & Condos. Virtual tours & on-line reservations:
www.SouthernResorts.com or call 800-737-2322.

FLORIDA, SARASOTA AREA

Beautiful new condo in Lakewood Ranch, 2 Bd, 2 1/2 B. Pool, clubhouse, golf. Walk to upscale shops, rest., theater, gourmet mkt. Much sought after area. Ready '06. $545,000.

(941)952-1752
sgood10628@aol.com.

Auctions Awayindy



AuctionsAwayIndy@indy.rr.com

We do eBY for YOU!

Conveniently located in Broad Ripple

eBY Trading Assistants

Melissa Montgomery
(317) 442-9691
www.AuctionsAwayIndy.com

PLACES TO STAY

Indiana



The Inn at Joseph Decuis & Joseph Decuis Restaurant

Savor the cuisine and wine at the restaurant ranked the "best in the state" and then retire to its charming B&B just up the street. Perfect for romantic get-aways & corporate retreats.

191 N. Main St., Roanoke, IN 46783
260-672-1715 • www.josephdecuis.com

ZIONSVILLE LIVING



- Both Formal and Casual Main Floor Living Spaces
- Hardwoods and Ceramics • Two Staircases
- Upper and Lower Level Rec Rooms
- Gourmet Kitchen with Center Island Breakfast Bar
- Finished Daylight Lower Level • Private Wooded Backyard • Screened Porch, Pergola, Inground Pool

MLS#2643604 $624,900

Trust Mary Jane. She Knows Zionsville Like Her Own Backyard.



Mary Jane O'Brien
REALTOR®/Broker
418-2035
www.MaryJaneOBrien.com
F.C. Tucker Company, Inc.

Beautiful Bella Terra



106th & Town Road



Exclusively built by Pat O'Connor and Brad Walker

Lots 2, 5 & 7 available.
Call today!

F. C. Tucker Company, Inc.

Lynn W. Young, CRS
REALTOR®/Broker
317-259-6000



772 Princeton (2636082)



Popular floor plan w/main fl master * Full brick wrap * 2 story entry * Kit w/upgraded white cabs, bkfst bar * 2 story GR w/gas frplc * Full daylite bsmt w/9' clgs plmd for bath * 3 car gar * Prof lndscp * Irr and security systems * Must see! $3.99,999

206 Amhurst (2135860)

REDUCED



Amazing open water views * No-wake zone * Complete remodel in & out! * 2-story entry * Hdwd flrs * Corian cntrps, dbl ovns * Finish walk-out LL * Den * Amazing mstr ste ovrlks lake * Boat dock, lift, canopy * Security system and more! $849,999

821 Hickory Way (2637467)



Completely remodeled sBR/3.5BA * Open water views galore * Gourmet kit w/granite cntrps * GR w/flr to clg frplc flanked by built-ins * Main lvl mstr suite * Lower lvl w/2nd kitchen, FR, rec rm, den * Boat dock, lift * Deck and patio * Exquisite! $810,000

3170 Beach Blvd. (2601061)

REDUCED



Luxury condo on Morse Lake * 3 frplcs * Sunrm * Den * Large updated kitchen * FR w/wet bar & lake view * Master ste w/bkd clgs, sitting area, huge bath area * Finished w/o LL w/wet bar, rec rm * 3 car att. garage * Amazing quality * Boat dock & lift! $549,999

12302 Ostara Ct. (2510979)

REDUCED



6800/6.5BA * 2 story entry w/circl stairs * DR w/hdwds & crwn mld * Den w/ French drs * Main flr mstr w/sitting rm, his/hers walk-ins, Jacuzzi, sep shwr * BR rm * Hearth rm * 5 lg BRs w/walk-ins * Tons of crown mld * Fin w/o bsmt w/huge rec rm, lg bar, BR. $580,000

9357 Rockwood Ct. (2610531)

REDUCED



Elegance galore. 2-story hdwd entry * Gorgeous cherry hdwds in formal DR, gourmet kit & bkfst rm * Den w/french doors * Huge mstr ste * Full bsmt * Surround sound * Low E glass windows * Sprinkler! $306,900



Opal Propes, CRS, GRI
Office: 317-844-4646
Direct: 317-506-6093
Voice Mail: 317-216-8070

F. C. Tucker Company, Inc.

Click on the
THE DORMAN TEAM.COM



3530 Inverness

The Garden at Shelborne Green. This all brick ranch styled home is like brand new. Shows like a model. Completely repainted throughout, manicured landscaping, are just a few of the amenities that show off this garden styled home that is nestled on Twin Lakes Golf Course in Carmel. What a spectacular view as you enter this 4 bedroom, 3 full bath with oversized great room with gas fireplace, skylights and dining room combo; eat-in kitchen/sunroom complete with breakfast bar. The fourth bedroom is on the upper level, can be used as an office/bonus room/dorm for the kids. Three main floor bedrooms with a two-car attached garage that is in one of the best locations in town. Close to I-465 and Michigan Road.

Offered at $345,000
Please make sure your friends, family, and colleagues tour this great home, which is Move In Condition!
For a private showing Dial Deborah Direct at 317-432-1216.



Cambridge Custom Homes

New Construction



◀13228 Mink Lane
Five bedroom brick and stone executive home in desirable Bellewood. Quality features throughout. $799,900

14555 Ballantrae Circle ▶
This distinctive three bedroom, three bath ranch home with garden basement has quality craftsmanship and distinctive features throughout. $574,900

Ballantrae—a small community of upscale homes featuring first floor master suites nestled in the trees. Lawn care included. Five remaining homesites.



Call for more information:

THE BENNETT GROUP

Hal, Emily, Jane
317-388-3630
www.bennettgrouphomes.com



F.C. Tucker Company, Inc.



12801 CLAY CENTER RD
MLS 2552923 $1,699,000
Majestic southern style home on sprawling 2.2 acres with pond, lake views, gated entry, and plenty of privacy. New marble floors, carpet and paint. Grand foyer, 2 story great room, 4 fireplaces, gourmet kitchen, hearth room, dual staircases, main floor master suite. Large walkout lower level entertainment area features multi-TV theater room, bar and billiards, family room, game/exercise room, craft room and storage galore.



349 BAILEY CIRCLE
MLS 2620631
JUST REDUCED! $204,900
Nature just outside your door with this beautiful lakefront setting with scenic views from the kitchen, FR, DR, and MSTR suite. Home features open, circular floor plan with 9 ft ceilings, cherry cabinets and center island w/stainless appliances, hardwood floors, and fireplaces in the family room and master bedroom. Interior is freshly painted and the carpets were recently cleaned.



11634 POMPANO DR.
MLS 2625137 $159,900
Dramatic 2-story entry welcomes you home to this lovely 3 bedroom, 2.5 bath home featuring vaulted ceilings in living room, dining room and master suite on main floor. A few highlights... new, triple pane windows, new furnaces, mini-barn, all appliances, wood burning fireplace, ceramic tile, catwalk, skylight, neighborhood pool and boat slips are available. Close to schools on a large corner lot. Don't miss this one!

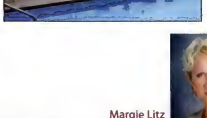


RE/MAX
JIMMY DULIN
REMAX Ability Plus
200 Medical Dr. • Suite A
Carmel, IN 46032
(317) 574-6647 Office
(317) 281-6679
Jimmyd@remax.net
www.indianapolis-homes.com

LIFESTYLE LIVING AT ITS BEST!



Just 20 min. from downtown Indy in Franklin Township at 6640 S. Five Points Road just N. of Southport Rd. Patio homes built by Eaton Group Homes, starting at $350,000. Mowing Service, Snow Removal, Pool, Poolhouse, Tennis Court, 3.5 Acre Pond, Walking Paths.



Marketed by:

THE LITZ GROUP

Margie Litz
Office: 317-882-8600
Cell: 317-797-2745



EAGLE SPRINGS

Fantastic home located near Colt's complex!





$369,900!

5401 Purple Lilac Circle

This custom built home has so much to offer, from the well landscaped lawn to the gorgeous home to the wood deck and fish pond out back! 4 BRs 2.5 BA and an open floor plan makes this luxurious home great for entertaining!

Kevin Andrews, SRES
REALTOR®/BROKER
Direct: 317-710-3947
kevinandrews77@sbcglobal.net
www.TalkToTucker.com/kevin.andrews



F. C. Tucker Company, Inc.

Mike & Melanie Scheetz

Meridian Kessler/ Broad Ripple



Nestled in Meridian Kessler. You'll feel at home in this renovated home. Refinished hardwoods, granite counter tops, new cabinets.
4808 Broadway for $230,000



Located in the heart of Broad Ripple Village! Open floor plan. Features 3 beds, 1 full bathroom and 2 car garage.
6425 Broadway for $149,000



What a charmer–newly renovated w/ refinished hardwoods, stainless steel appliances and an updated bathroom.
6135 Burlington Ave. for $165,000

317-814-2100
mm@ScheetzTeam.com
www.ScheetzTeam.com

Century 21 Scheetz



gettyHOMES.com



JULIE GETTY 317.558.7770 JULIE@GETTYHOMES.COM



Popular Plantanal



Upgrades Galore in The Reserve of Broad Ripple!

10125 Plantana
$167,000

1056 Reserve Way
$294,900



4 Year Old Home in Feather Cove!



Former Model in Wonderful Winding Ridge!

11030 Tenacious
$689,900

11262 Winding Wood Court
$194,900

Century 21 Realty Group I

FOR MORE INFORMATION AND GREAT LISTINGS PLEASE VISIT WWW.GETTYHOMES.COM



757 Mass Ave
Downtown Indianapolis

Upscale Condos with an enviable address. Custom finishes throughout including hardwood floors, granite countertops, porcelain tile and upgraded cabinetry/ fixtures/faucets. Secured underground parking. 12 UNITS SOLD!!! Visit our Design Center and tour our models Thursday through Sunday, 12-5 PM or Call Sheri or Brandon for details.
$319,000 - $1,300,000

Sheri Barnes
The B Force Realty Group
RE/MAX Real Estate



16448 Stony Ridge Drive
Noblesville

Why build when you can buy this custom built home in beautiful Stony Ridge!!! Inside, enjoy the spacious gourmet kitchen with center island and upgraded cabinetry, open great room with gas log fireplace, 2 story entry with grand staircase and a full finishable basement. Outside, take advantage of this maintenance free, all brick exterior and 3 car garage w/storage and work shop area.
$329,900



1621 County Road 500 E
Lebanon

Attention horse lovers.. AGGRESSIVELY PRICED TO SELL!!! Nestled on 11.5 acres, this home has over 5700 Sq Ft of living space, including a finished basement with full bath. Custom kitchen with upgraded appliances, main level master leading to a covered patio, in laws quarters with separate interior staircase, and a 3 car garage. Only 20 Min to Downtown Indy!! Additional Acreage is available
$499,000



Listing and selling real estate with Integrity, Professionalism and Enthusiasm.

www.BarnesSells.com

SONNIE LAVIOLETTE
Entrusted with Indy's Best Homes



5151 sf
$524,900

MLS#2625092

www.GordonshireCt.com

Remarkable
Custom Ranch

.Custom Ranch
.Beautiful Trim/Detailing
.5 Beds / 3.5 Baths
.3 Main Floor Bedrooms
.2 Lower Level Bedrooms
.Elevator Access to Lower Daylite Level
.Exceptional Kitchen
.Private Landscaped Lot



SONNIE LAVIOLETTE
REALTOR®/Broker

F. C. Tucker Company (317) 752-5957

Century 21 Realty Group I

Gail McDowell

Realtor / Relocation Specialist
Centurion Producer 2002-2005
Over $60,000,000 SOLD!

Thinking of Buying or Selling? Get Ready...Get Set...SOLD!



Call Gail McDowell
for all of your
Real Estate needs!
(317) 507-3555
Sold@gailmcdowell.com

THE THOMAS TEAM



◄ 7930 Sargent Road $779,900
Once in a lifetime opportunity! Magnificent home surrounded by 3 beautiful, rolling, wooded acres. Walkout basement. MLS#25108710



12229 Chateau Court $889,900 ►
Breathtaking Estate in Fishers. Stunning 4 bedrooms, 5 baths, all brick home on 5 lovely wooded acres. Open floor plan is perfect for entertaining MLS#25043810

12672 Mojave Drive $279,900 ►
Lovely 4BR 2.5 bath 2-story w/huge fenced backyard on the pond.Up list w/center island,All appliances stay,42" maple cabinets, screened-in porch, beautiful yard, & oversized garage MLS#25033273





Kim Thomas REALTOR®
Chris Thomas
Licensed Assistant to Kim Thomas
Direct 317-580-7878 • www.KimThomas.com

F.C. Tucker Company, Inc.

CARMEL'S BROWNSTONES



All the amenities one could ask for in the heart of Carmel, linked to the Monon. These "Beautiful Brownstones" are captivating whether choosing a 2 bedroom or 3 bedroom. These brownstones are packed with included amenities like granite countertops in the gourmet kitchen as well as both full baths, elongated stools, jetted tub in the master, vaulted ceilings in all bedroom areas. The spacious main level features a gourmet kitchen, nice ceramic/wood mantel on the gas log fireplace, many large windows, 10 ft. ceiling heights, stunning throughout. Prices start at $269,900. We now have units available for immediate move-in.

David Cronnin
REALTOR®
317-523-5895
davidacronnin@aol.com
guilfordreserve.com

F. C. Tucker Company, Inc.



The MONEY STATION
Mortgage Lending
10 years in Indy!

We've got your Mortgage covered

With everything else on your plate — put the Financing in the hands of the Experts

-First Mortgages
-Equity Credit Lines
-Refinance
-And More



When It Comes To Understanding Your Mortgage Needs.....
"We Get It"!!

North 598-0119
South 859-5900

Proud Sponsor www.TheMoneyStation.com

Outstanding Homes!



6001 Sunset Ln.
Absolutely elegant and charming on 2.25 acres of woods overlooking ravine on the best street in Indy! No grass to mow! Fabulous kitchen. Lovely LR & DR. Relaxing den. His & Her offices. Master with 2 unique baths. Huge wrap-around deck. $725,000

10479 Bishop Ct.
Gorgeous custom home overlooking pool and pond! 5BR/6BA. Front and back stairs. Huge kitchen, brkfst room. Master suite w/den/lib on main level. Incredible walkout lower level. Butler's pantry. 3 fireplaces. Privacy and luxury abound! $828,000





4421 McCurdy Rd.
5BR Crews & Sturtz home on 3.5 gorgeous wooded acres. Fabulous kitchen with all amenities. Dock, deck. Walkout lower level. Hearth room. Studio. Office. Main floor master suite. Music room. Skylites. 3 fireplaces. 6814 sq. ft. $850,000

Call me for more information or to schedule a private showing:



Nancy Meek Iverson, CRS
REALTOR®/Broker
President's Club–Life Member
317-580-7825 Direct Line
317-507-5211 Cell

F. C. Tucker Company, Inc.

7109 North Meridian
New construction Euro-colonial manor in Washington Township. Old world quality on oversized wooded lot in Meridian Hills, the best of new and old.
$1,749,900





10805 Club Point
Executive Custom Home with state of the art technology, tucked deep within Hamilton Proper. Details include; heated tile floors, 5 car garage, stunning theater room and built-in vault.
$1,999,900

3126 Huddersfield
Charming French Country on 2 acre home site in Zionsville. Master main w/ elegant bath, huge kitchen/hearth room with lots of detail. Finished walkout basement & 4 car garage.
$1,250,000

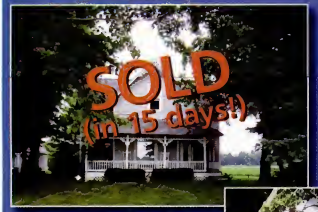




Century 21 Realty Group I

Jim Reed Team
Century 21 Realty Group I
(317) 558-7800
www.jimreedteam.com

Picture Yourself in this Home







WHAT A FIND!

Lovely restored Victorian style home in Hamilton County sits on almost one acre of land. Relax in the porch swing on the wrap around porch. Step into this homes cozy country kitchen and lovely living room. Wander thru the family room to the staircase that leads to the 3 quaint bedrooms and huge bathroom.

The outbuilding includes an oversized 2 car garage and a 25 x 30 workshop which features: a center workbench, central dust collection duck work, air compressor, air dryers for compressor, all attached workbenches, wall cabinets & base cabinets. Plus an additional 1250 sq. ft. overhead storage area. $220,000

Century 21 Realty Group I

Jean Long
direct 317-558-6892
cell 317-626-4735



lot, where the three of them stood with signs and balloons, waving as I stood at the window and cried.

Of course, we stray, too, after which guilt weighs us down like a lead vest. I still shiver when I think about eating bacon in spite of my strong kosher upbringing or the time I cheated on my high school Latin & Greek Derivatives test, when the teacher's answer key circulating around the classroom proved too tempting. I once had my boss make up an excuse to relieve me of jury duty, and I kept a handicapped placard in my car long after a back injury had healed. Shame on me.

You don't hear much these days about helping little old ladies cross the street, but most of us have a longer list of good deeds than disgraceful acts. Sure, I yelled at my sister in front of my ailing father in a nursing home, and once got a rude waitress fired, but for the most part, we're the good guys. We buy wrapped Halloween candy and don't hide razor blades in it, and if we see a child crying, we don't kidnap him, we help him find his mommy.

After completing my graduate studies in education, I took a mid-semester job teaching first grade. Enrollment had swelled in the college-town school, and a new class was created to handle the overflow. The two veteran first-grade teachers selected which students they wanted to hand off, and, of course, they picked the problem cases—mischievous little boys who would rather hit each other over the head with baseball bats at recess than sit in reading circle and air-headed little girls more interested in who had the best Barbie lunchbox than in math. Eager but inexperienced, I glommed onto the few bright ones, those who craved books and read aloud with a lilting style. The "top" reading group was my favorite, and I went over their allotted time every day.

My mother, however, had other ideas. After visiting my classroom, she praised my enthusiasm but questioned my process. The top reading group, she warned, needs you less than the bottom one. Teach those who can't be taught, the kids who must learn to read, no matter what. She suggested I use comic books if that's what it took, or teach them through play. My method was easy, but hers was good.

Goodness came naturally to her, and I tried hard to imitate. You can't watch someone bake yeast rolls for the neighbors and not borrow some of that benevolence for yourself. I think of her now when given a choice—leave the change on the table or pocket it yourself, offer the uneaten birthday cupcakes to kids at the next restaurant booth or pack them up for later. When my mother was in her last days, the man across the street retrieved her newspaper each morning and left it at her door. You reap what you sow.

A few summers ago, I discovered two tiny feral cats mewing in our basement window well. Alongside them, a huge box turtle lay, unmoving. Somebody's idea of a joke, no doubt, the menagerie left us scratching our heads. After some loose planning, my husband stuck a shovel down the well, which the turtle latched onto with its powerful jaws. And with it hanging from the end of the shovel, my husband ran to a nearby lake and dropped the beast in. I'd like to think that turtle bobs about in the water and suns itself onshore even today. And after trying unsuccessfully to feed or touch them, I lured the kittens into a carrier and carted them off to the Humane Society. In my head, I realize their probable destiny, but in my heart, I imagine they live on a farm somewhere, chasing mice and lapping up drips of milk from a lazy cow. Even when you fail, trying to be good should count for something.

I wasn't a good enough friend to Sharon Bassett, who, after a courageous nine-year battle with breast cancer, died earlier this year at age 55. I wrote about the successful foundation she launched and of her courage and selflessness, but where was I when she needed a luncheon companion or a gossipy call? Helpless, I sent $100 to her fund, an act of goodness, I guess, however watered-down. Were she still here, she'd have bubbled over with gratitude, because she, like most people I know, was good. ●

deborah@emmis.com

Are you looking to meet new people?
Are you looking for a way to give back to your community?

The PREMIER Volunteer Resource for
INDY AMBASSADORS
www.indyambassadors.org
Greater Indianapolis

We offer a great way to meet new friends and give back to the community–with the flexibility to do both at your convenience. We also sponsor our own social and educational programs for our members and guests.
FOR MORE INFORMATION:
E-mail us: join@indyambassadors.org
Visit our Web site: www.indyambassadors.org
Attend a monthly meeting.

ATTENTION REALTORS

TRANSITIONS

Create immediate buyer interest in your listing to achieve the greatest possible outcome. As experienced interior designers, our job is to add the wow factor.

OUR SERVICES INCLUDE:

- Curb Appeal Assessment and Recommendations
- Identifying and solving "problem areas" of your home
- Highlighting the best features of your home
- Rearrangement of existing furniture and accessories or furnishings, selected, provided and arranged by Transitions

Marion Stewart
Carolyn Kennedy

TRANSITIONS
management by design

www.transitionsinc.us
317.847.6778

–INTERNSHIPS AVAILABLE–

Indianapolis Monthly Art Department is currently seeking interns. Qualified candidates should have knowledge of all Adobe Creative Suite 2 programs. For more information contact:

Mike Botkin, Production Manager
mbotkin@indymonthly.emmis.com

Deborah Paul

Good News

Wallet-snatchers may have no heart, but Hoosiers have plenty of it.

My sister's voice on the phone was panicked—not I-lost-my-grandchild panicked, but worried, with an extra helping of angst. "I lost my wallet," she said, and I could hear her gulp. She had picked up a dress from an alterations shop and, to minimize the load, had left her purse in the car, juggling only her wallet and keys. When she returned home and gathered up the dress, she discovered the wallet's absence. She could envision it on the shop counter—but by that time on Saturday the establishment had closed and wouldn't reopen until Tuesday.

We've all suffered that sudden empty feeling when something we either needed or loved is gone. Hearts pounding, we retrace our steps, chastising ourselves along the way. And when the cherished object is truly lost, that's when we're left to the mercy of others. Good people will return what's ours. Others won't. But while we hear more about thieves, murderers or worse, most of us are altruistic. Give 100 people too much change from the cash-register drawer, and 99 will give it back. Wallet-snatchers may have no heart, but most Americans—no, make that Hoosiers—have plenty of it.

After trying in vain to calm my sister, rationalizing that it's not so hard to get a new driver's license, I launched into my people-are-basically-good speech. She didn't believe any of it until that evening, when she answered her door to find an unfamiliar woman with a familiar wallet in hand. The stranger had plucked it from a parking-lot puddle and called the sheriff for directions to my sister's street. She waved off a cash reward and went on her way, unidentified.

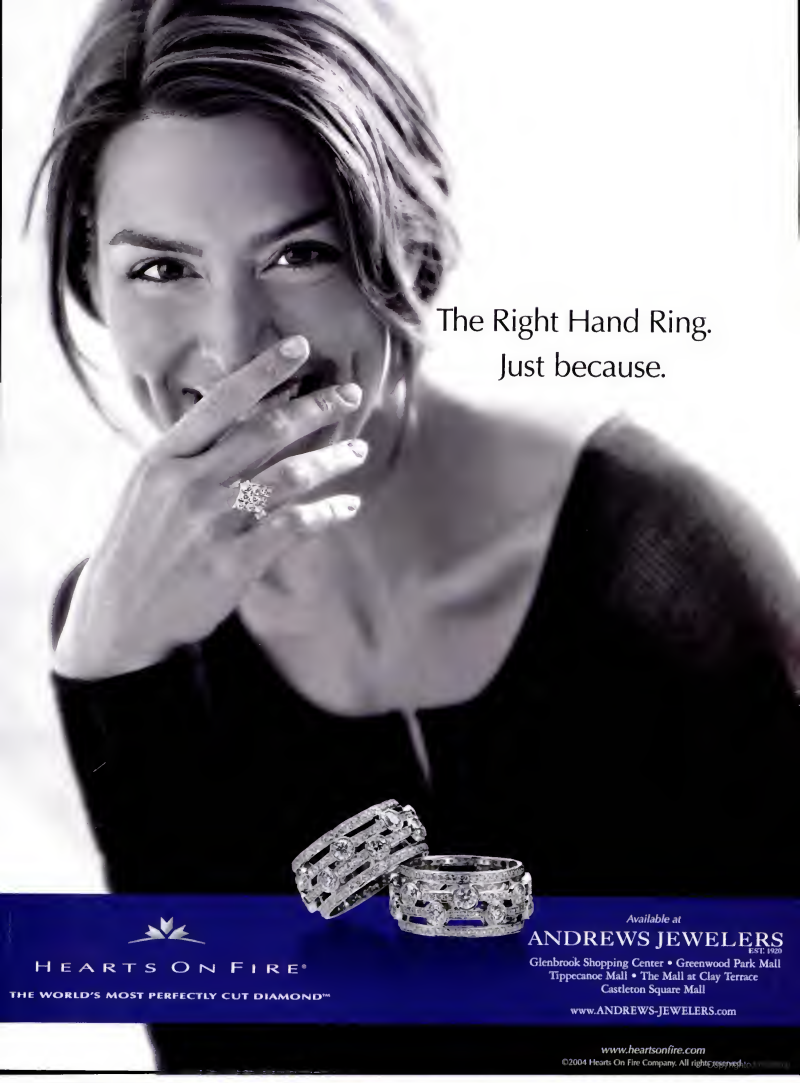
For me, goodness shows in many ways: honesty, generosity, kindness, selflessness. My sister's benefactor overflowed with all of those, and I suspect the act won't be forgotten. We might remember slights, but good deeds stick even more. A job interview at *The Indianapolis Star*'s "Lifestyle" department decades ago found me in the company of a tough (read: mean) newswoman who had no patience for small talk. My lack of newspaper experience was enough to dissuade her, and—off you go!—she sent me on my way. The next day as I sat brooding at home, my dreams of a journalistic career shattered, I received a giant bouquet of flowers, sent by the *Star* employee who had arranged the interview. In so many words, the message was clear: Don't lose hope.

Acts of goodness can go unnoticed until you think of them later. A night nurse who tended me after surgery sat on the side of my bed, where she shed her cardigan sweater and draped it around my shoulders. "Why do so many people have to be sick?" she wondered aloud. And because the hospital did not allow pint-sized visitors, my husband brought our two children as far as the parking

You don't hear much these days about helping little old ladies cross the street, but most of us have a longer list of good deeds than shameful acts.



ILLUSTRATION BY ROBERT NEUBECKER



HEARTS ON FIRE®

THE WORLD'S MOST PERFECTLY CUT DIAMOND™

Available at

ANDREWS JEWELERS
EST. 1920

Glenbrook Shopping Center • Greenwood Park Mall
Tippecanoe Mall • The Mall at Clay Terrace
Castleton Square Mall

www.ANDREWS-JEWELERS.com

www.heartsonfire.com

©2004 Hearts On Fire Company. All rights reserved.

FACTORY AUTHORIZED SALE ON ALL

HENREDON

DINING ROOMS



• LOWEST PRICES OF THE SEASON • ORDER NOW FOR HOLIDAY DELIVERY •

ASTON COURT DINING TABLE SALE $2829 ~~$5250~~, SIDEBOARD SALE $4219 ~~$7800~~, CHINA SALE $5399 ~~$9990~~,
SIDE CHAIR SALE $359 ~~$690~~, ARM CHAIR SALE $469 ~~$870~~

KITTLE'S studio

CASTLETON 8600 Allisonville Road (317)849-1163
MON.- SAT. 10 A.M. - 9 P.M., SUN. NOON - 6 P.M.
Ask About Our Complimentary In-Home Design Service!